



## Survival from Frigid Seas to Fiery Inferno

### Posiflex Rises from the Ashes

The Italian fine dining establishment Caracalla Ristorante, in Syosset (Long Island), New York, was engulfed in flames shortly after midnight on July 7, 2012. 150 responders from ten fire and ambulance departments rushed to respond to the blaze, which injured four firefighters and totally consumed a three-story building.



It took 40 minutes to contain the blaze, and over two hours to extinguish the fireball that sent smoke and flames high in the sky. "The intense heat of the fire combined with the heat outside meant the firefighters became exhausted quicker than normal," said Syosset Fire Chief Robert Kaplan, adding that the many layers of the "older, wooden structure" contained pockets of "hot spots," making the fire harder to completely extinguish." Buried in the smoldering and water-saturated rubble where a hostess wait station once stood, a wirelessly configured Posiflex point-of-sale touch screen terminal was salvaged. The terminal was covered with soot, ash, fire retardant,

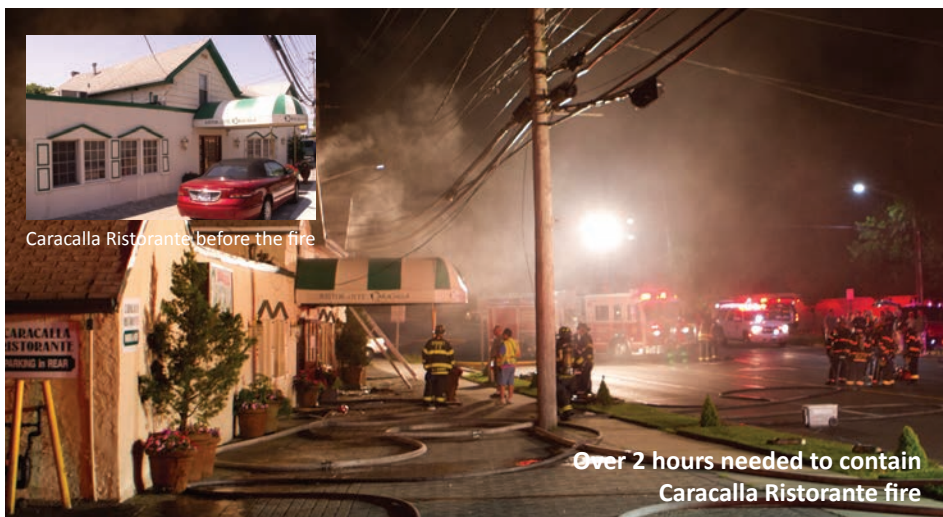
dirt and building materials. The terminal's plastic base and bezel were melted. The intensity of the heat was so high, even the glass screen was distorted from the flames. You can feel, and see the ripples in what was once smooth glass. The terminal was also subjected to fire truck after fire truck hosing water for several hours on the blazing, and then smoldering building. An attempt was made to turn the terminal on, but it failed to power up. But, looking closer, it was discovered that parts of the power cord were melted. A new power supply cord was connected, and the familiar soft blue glow of the Posiflex logo appeared, and the system booted up. Fil DeStefano, President of Authorettec Solutions, looked up in amazement as he proceeded to enter several orders with no problem. DeStefano noted, "I've been a Posiflex partner since our inception in 2004 and for years, I have relied on Posiflex's high performance, adaptability and durability, but never in my wildest imagination would I have bet that anything electronic could have survived a fire of this intensity, as the terminal was right above the fire's origin!" The big screen TV, phone and back office computers were completely destroyed. The Posiflex is a survivor!" Fil then proceeded to pull data off the roasted Posiflex terminal and ported it into the new offsite bookkeeping computer. While Caracalla Ristorante has not reopened, the owner's son-in-law kept the burned terminal as a backup to the Posiflex terminals in another restaurant.



150 emergency responders fight blaze

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—Fil DeStefano  
President of Authorettec Solutions



Caracalla Ristorante before the fire

Over 2 hours needed to contain Caracalla Ristorante fire



## Survival at Sea

Chef-owner Vincenzo Della Torre of Caracalla Ristorante knows what it means to be a survivor. Nearly three decades earlier before opening the Italian-themed Caracalla Ristorante, Della Torre was working as a saucier on the doomed ocean liner *Andrea Doria* on its final voyage.

Of all Italy's ships at the time, *Andrea Doria* was the largest, fastest and supposedly safest. On July 25, 1956, while the *Andrea Doria* was approaching the coast of Nantucket, Massachusetts, the MS Stockholm rammed the ocean liner in what became one of history's most infamous maritime disasters. Chef Vincenzo Della Torre, then 22 years old, recalled, "I was thrown by this tremendous



Chef Della Torre with Julia Child  
Photo courtesy of Fil DeStefano

impact and ran to the opposite side of the ship where we were hit. Fog was heavy. At first I saw nothing, but then I could make out the *Stockholm's* bow, stuck deep into our side. People were rushing onto the deck, panicking screaming in Italian. I hollered, Calmatevi! Calmatevi! (Be calm). But to tell the truth, I was just as scared and panicky as they were". The top-heavy *Andrea Doria* immediately started to lean severely to starboard (right), which made half of its lifeboats unusable. Captain Piero Calamai of the *Andrea Doria* sent a terse and urgent SOS message. "Danger immediate—need lifeboats—as many as possible—can't use our lifeboats".

## How Posiflex Is Built Tough

### Posiflex terminal before the fire



### Posiflex terminal survives fire



Posiflex touch screen terminals have a long legacy of reliability, durability and value. All Posiflex terminals are tested by an independent third party lab prior to manufacturing to validate engineering design and to shake out any issues. By doing this testing, a terminal's safe operating limits and design capabilities can be determined by pushing the system to its extreme breaking point.

Independent third party lab tests are done in two stages before final volume production. The first is just after a pre-production run. These tests include, but are not limited to, extensive temperature cycling, vibration, drop, shock, static electricity and emissions tolerances. This process is called Highly Accelerated Life Test, or HALT.

Then, prior to full production, the third party lab again punishes equipment to its limits to identify early points of failure. This engineering procedure is called Highly Accelerated Stress Screening, or HASS. All Posiflex design, engineering and manufacturing of its terminals and peripherals are done in two dedicated ISO-certified factories in Taiwan.

Together, HALT and HASS testing, assure Posiflex terminals are designed to run with maximum uptime.



Sinking of the *Andrea Doria*.  
1,134 passengers abandon ship.

The shortage of lifeboats might have resulted in significant loss of life. However, the ship's design allowed it to stay afloat for over 11 hours before sinking, averting a disaster similar to the Titanic in 1912. 1,134 passengers were rescued and survived. 51 people died as a consequence

of the collision. This accident remains the worst maritime disaster to occur in United States since 1915.

In the restaurant's dining room there was featured a portrait of the great ship *Andrea Doria*. Over the years, Chef Della Torre hosted a number of dinners for his fellow survivors. One day, Chef Della Torre's restaurant will again rise from the ashes like his Posiflex terminal.

See the burnt terminal and news video footage of the Caracalla Ristorante fire: <http://www.posiflexusa.com/firevideo>

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Posiflex designs and engineers Point-of-Service terminals that deliver performance at a lower total cost of ownership. Since 1984, awarded with over 30 patents for innovation, Posiflex terminals are overbuilt, to overperform. With global presence and a comprehensive suite of services and peripherals, trust your Point-of-Service to perform at maximum uptime through revolutionary technology, reliable quality, reasonable pricing and recognized service.

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