

R112968

**To:**  
 Mt. Diablo Unified School District  
 Dominic Machi  
 1936 Carlotta Drive  
 Concord, CA 94519  
 (925)682-8000

**Project:**  
 Serendipity - Mt Diablo USD  
 Attn: Dominic Machi  
 Concord, CA

**From:**  
 TriMark Economy Restaurant  
 Fixtures  
 Bill Braca  
 415 Richards Blvd.  
 Sacramento, CA 95811-  
 (916)558-3032 (Contact)

Pricing based on the Sourcewell Contract Number 091918-TMK. Contract began on July 1, 2018 and Expires on December 31, 2021

Item	Qty	Description	Sell	Sell Total
2	1 ea	<b>CONVECTION OVEN, GAS</b> Moffat Model No. G32D5/2C Turbofan® Convection Oven, gas, full-size, double stacked units, 71-1/4" assembled height, digital controls, temperature range 140 - 500° F, 1-hour cook cycle timer & 3-hour hold timer, 3-1/3" tray spacing, water injection, (5) full-size sheet pan capacity per oven, stainless steel exterior, with glass doors, porcelain interior, (2) 33,000 BTU, includes stacking kit with casters, ENERGY STAR®, cETLus, CSA, NSF	\$7,955.00	\$7,955.00
	1 ea	1 year parts and labor warranty		
	1 ea	Natural gas		
	1 ea	(2) 110-120v/60/1ph, 1.0 amps, NEMA 5-15P (oven bottom deck)		
	2 ea	Door hinging on left side, standard (No Discounts Applied)		
		*****29" wide*****		
			<b>ITEM TOTAL:</b>	<b>\$7,955.00</b>
			Merchandise	\$7,955.00
			Tax 8.75%	\$696.06
			<b>Total</b>	<b>\$8,651.06</b>

Prices Good Until: 05/31/2019

**Return Policy:**

- Unused stock merchandise in original condition/packaging, with all parts and accessories may be returned within 30 days of invoice. (Subject to written approval of TriMark Economy)

**Special Order Returns Policy:**

- Special Order returns are subject to manufacture restock fee's and return freight charges. (List of return restrictions below) (Sales, Warehouse or Factory errors may exempt customer from return restrictions.)

- Returns must be approved by department managers.

\*\* Must abide by stock return policy \*\*

- All items will be inspected for damage and usage prior to issuance of a credit/refund.

- Customers are responsible for return freight on all call tag returns. (Sales, Warehouse or Factory errors may exempt customer from policy)

**Final Sale & Nonreturnable merchandise:**

- Consignment, demo, sale (One-time low price), closeout, or used Items
- Custom or logo'd items
- Consumable, perishable and disposable items
- Liquid items: cleaning product, detergents, flammable liquids, aerosol cans
- Furniture

**Refunds:**

- All cash account refunds will be made on purchasing credit card or by check request.
- All net account refunds will be made in exchange for account credit.

**Damaged, Shortage and Defective:**

- All Damages and shortages must be noted on Trimark Economy packing slips at the time of delivery.
- Defective units must be reported to TriMark Economy within 48 hours of delivery. Reports exceeding 48 hour window are subject to above return policy and factory warranty period.
- Note: Customer assumes responsibility for all product on signed carrier receipts. Damages, Shortages and Defective units must be noted at the time of delivery or refused and sent back to sender.

**Delivery services not pre-identified will not be performed by delivery team:**

Services requested at time of delivery, if time permitting and possible for delivery team to perform (without impacting the delivery schedule), may be charged at a rate of 3 times the original fees.

Customer delivery refusal will be subject to the customer returns processing fee.

Upon arrival, if delivery team cannot locate delivery point of contact, the delivery team will wait 15 minutes. If delivery point of contact is not present within 15 minutes, and delivery team departs without item(s) dropped-off, the customer will be charged a \$50 missed delivery fee.

# turbofan®

## 30D SERIES

G32D5/2  
G32D5/2C

Technical data sheet for

## G32D5 DOUBLE STACKED

Full Size Digital / Gas Convection Ovens

Double Stacked on a Stainless Steel Base Stand



G32D5 OVENS



### G32D5/2 G32D5/2C

G32D5 ovens shall be Moffat gas heated Turbofan convection ovens NSF-4 and E.T.L. listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Ovens shall have capacity for five full size sheet pans each. The ovens shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture injection and 3 stage cooking. A core temperature probe M236060 is optional. The units shall include dual halogen oven lamps. Ovens shall be fitted with a NEMA 5-15P cordset. Ovens shall be double stacked using Double Stacking Kits DSKG32 (adjustable feet option) or DSKG32C (caster option). Units shall be supplied in 100% recyclable shipping packaging. Units shall be Energy Star certified.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

G32D5/2 - Double stack with adjustable feet base stand

G32D5/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 5 full size sheet pan capacity ovens
- Compact 28<sup>7</sup>/<sub>8</sub>" / 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models

### OVEN FEATURES (each)

- 31<sup>1</sup>/<sub>3</sub>" / 85mm tray spacing
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Digital display Time and Temperature Controls
- Large easy view 3<sup>3</sup>/<sub>4</sub>" / 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- Bi-directional reversing fan system
- 33,000 Btu/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 5 oven wire racks supplied

### ACCESSORIES

- Optional M236060 Core Temp Probe Kit



# turbofan®

## 30D SERIES

### G32D5/2 G32D5/2C

#### G32D5/2 G32D5/2C Full Size Digital / Gas Convection Ovens Double Stacked on a Stainless Steel Base Stand

##### CONSTRUCTION

Porcelain enameled fully welded oven chamber  
Stainless steel front, sides and top exterior  
Stainless steel oven fan baffle and oven vent  
Removable 5 position stainless steel side racks  
Oven racks chrome plated wire (5 supplied)  
Stainless steel frame side hinged door  
0.2" / 5mm thick door outer glass  
0.2" / 5mm thick low energy loss door inner glass  
Full stainless steel welded door handle  
Stainless steel control panel  
Aluminized coated steel base and rear panels

##### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 1½" square base stand  
4 adjustable feet on G32D5/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on G32D5/2C  
Stainless steel oven spacer frame  
Aluminized steel bottom oven flue extension

##### CONTROLS (each oven)

Electronic controls with Digital Time and Temperature display, Manual or Program modes  
Large ¾" / 20mm high LED displays  
Two individual time and temperature setting control knobs  
ON/OFF key  
Oven Lights key  
Timer Start/Stop key  
Moisture Injection key (5 levels)  
Programs select key  
Actual temperature display key  
Adjustable buzzer/alarm volume  
Thermostat range 150-500°F / 50-260°C  
Timer range from 180 minutes in countdown mode  
Timer range up to 999 minutes in time count mode for holding, slow cooking  
Direct burner ignition control flame failure safety control  
Optional Core Probe temperature range 122-194°F / 50-90°C  
Over-temperature safety cut-out

##### CLEANING

Stainless steel top and side exterior panels  
Porcelain enameled oven chamber  
Fully removable stainless steel oven side racks  
Removable stainless steel oven fan baffle  
Easy clean door system with hinge out door inner glass (no tools required)  
Removable plug-in oven door seal (no tools required)

##### SPECIFICATIONS

Electrical Requirements (each oven)

110-120V, 60Hz, 1-phase, 1A  
NEMA 5-15P cordset fitted



Gas Requirements (each oven)  
33,000 Btu/hr / 35MJ/hr burner rating  
Natural, Propane/Butane models  
Unit supplied complete with gas type conversion kit

Gas Connection (each oven)  
½" NPT male

Water Requirements (optional - each oven)  
Cold water connection ¾" GHT male  
80psi maximum inlet pressure / 20psi minimum inlet pressure

##### External Dimensions

Width 28½" / 735mm  
Height 71½" / 1810mm  
Depth 33¾" / 856mm

##### Oven Internal Dimensions (each oven)

Width 18¼" / 465mm  
Height 20¼" / 515mm  
Depth 27½" / 700mm  
Volume 6ft³ / 0.17m³

##### Oven Rack Dimensions

Width 18" / 460mm  
Depth 26" / 660mm

##### Nett Weight (double stack complete)

546lbs / 248kg

##### Packing Data

Ovens (G32D5 each)  
289lbs / 131kg  
25ft³ / 0.71m³

##### Stacking Kit

47lbs / 22kg (DSKG32)  
51lbs / 23kg (DSKG32C)  
5.8ft³ / 0.16m³ (DSKG32)  
4.1ft³ / 0.12m³ (DSKG32C)

Width	29½" / 760mm	Width	30¾" / 770mm
Height	39¾" / 1010mm	Height	35" / 890mm
Depth	36¾" / 925mm	Depth	9½" / 240mm (DSKG32) 6½" / 170mm (DSKG32C)

Supplied CKD for assembly on site

##### INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	3" / 75mm	3" / 75mm
LH Side	2" / 50mm	2" / 50mm
RH Side*	3" / 75mm	3" / 75mm

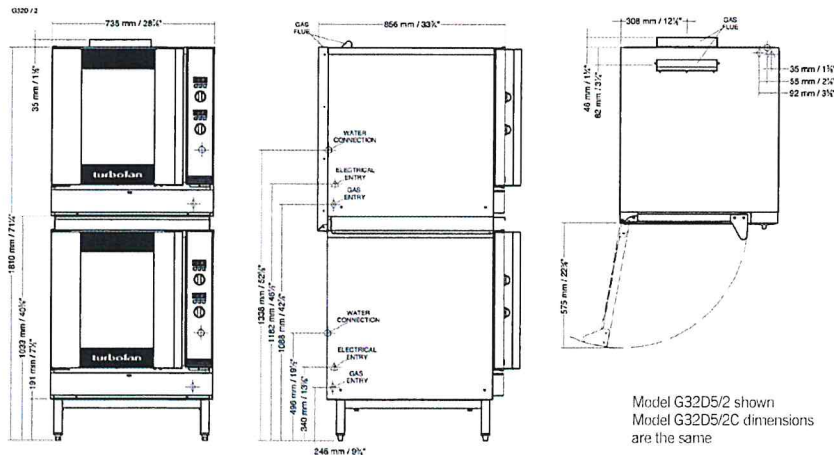
\* For fixed installations a minimum of 20" / 500mm is required for service

##### CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides is required

##### Double Stacking Kits

For after market double stacking two G32D5 convection ovens  
DSKG32 - Double stacking kit - adjustable feet  
DSKG32C - Double stacking kit - castor



www.moffatusa.com  
www.turbofanoven.com

U.S.A.

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North Carolina 27105  
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Fax 336-661 9546  
Email sales@moffat.com  
www.moffatusa.com

Manufactured by:  
Moffat Limited  
45 Illinois Drive, Izone Business Hub  
Rolleston 7675, New Zealand



Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.



G32D5 OVENS



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U.S.T.F.N.S.1601

## Michele McKimmie

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**From:** Heather Fontanilla  
**Sent:** Wednesday, April 24, 2019 3:20 PM  
**To:** Michele McKimmie; Dominic Machi  
**Subject:** FW: Capital Outlay Request for Serendipity restaurant  
**Attachments:** Serendipity\_\_Mt\_Diablo\_USD Moffat.pdf

We were approved for the convection oven. Thank you.

Heather S. Fontanilla, Ed.D.  
Administrator  
College Now @ DVC  
Career Pathways, Linked Learning  
Mt. Diablo Unified School District  
(925) 682-8000 ext. 4011

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**From:** Robert Wilson <[RWilson@cde.ca.gov](mailto:RWilson@cde.ca.gov)>  
**Sent:** Wednesday, April 24, 2019 3:18 PM  
**To:** Heather Fontanilla <[fontanillah@mdusd.org](mailto:fontanillah@mdusd.org)>  
**Subject:** RE: Capital Outlay Request for Serendipity restaurant

Hello: I have reviewed and approve your request to use Career Technical Education Incentive Grant (CTEIG) funds to purchase a Convection Oven, Moffat Model No. G32D5/2C with accessories (see attached) for the Culinary Arts pathway at Mount Diablo High School. This request meets all of the requirements for the use of CTEIG funds to purchase capital equipment. Please use this e-mail as documentation that the request was reviewed and approved by the California Department of Education. If you have any questions regarding this subject or required further assistance please feel free to contact me directly.

Thanks, Robert

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**From:** Heather Fontanilla [<mailto:fontanillah@mdusd.org>]  
**Sent:** Wednesday, April 24, 2019 1:01 PM  
**To:** Robert Wilson <[RWilson@cde.ca.gov](mailto:RWilson@cde.ca.gov)>  
**Cc:** Michele McKimmie <[mckimmiem@mdusd.org](mailto:mckimmiem@mdusd.org)>  
**Subject:** Capital Outlay Request for Serendipity restaurant

Hi Robert – Attached is a capital outlay request for the Serendipity restaurant. It is for a convection oven. The invoice is attached as well. This purchase is necessary to come into compliance with the health code. Please let me know if this purchase is approved asap.

Thank you so much for your help.

Heather S. Fontanilla, Ed.D.  
Administrator  
College Now @ DVC  
Career Pathways, Linked Learning  
Mt. Diablo Unified School District  
(925) 682-8000 ext. 4011