

About H+K

H+K International is a leading global supplier of stainless-steel kitchen equipment to the foodservice industry with a long-established reputation for quality products, precision manufacturing, and exceptional customer service. H+K delivers flexible, value-driven restaurant equipment solutions to major customers in North America, Latin America, Europe, Australia, and Asia.

Summary

The Engineering Lab Tech will aid in operating and maintaining testing equipment, identify reasons for equipment malfunction, and record and interpret data. Other duties include supporting prototype development of new products through performance testing and liaising between engineering and manufacturing departments. Perform testing for commercial foodservice equipment and support engineering in daily tasks.

Essential Functions

- Setup and conduct safety & performance lab tests on commercial kitchen equipment
- Summarize test data and create test reports
- Conduct performance tests on refrigeration and heating appliances/equipment
- Aid in prototype equipment builds
- Maintain test lab equipment, tools, and lab cleanliness

Requirements/Education/Experience

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

2-4 years of experience dealing with electronic components. Working knowledge of electronic circuits preferred.

Ability to summarize test data in spreadsheet format

Ability to read and follow technical standards as well as verbal instructions

Ability to operate the standard shop and lab tools (motorized screwdrivers, pliers, hand tools, etc.)

Ability to multi-task and follow directions from multiple sources.

Computer Skills Requirement

Microsoft Word, Excel, and PowerPoint