



<https://www.farneke.com/job/kitchen-technician/>

## Kitchen Technician

### Description

Kitchen equipment technician is a skilled professional responsible for maintaining, modifying, troubleshooting, and repairing a large inventory of electric and gas commercial kitchen equipment and appliances.

### Responsibilities

Kitchen equipment technician performs various functions to keep the activities of commercial kitchens running smoothly.

He performs end-user interactions frequently with dinning-staff requiring advice on equipment operation or status.

His role also involves assisting in major repairs and upgrades and participating in large-scale maintenance duties as part of the dinning team.

He is also responsible for performing preventative maintenance as well as scheduled predictive maintenance checks following manufacturers' recommendation or/and as assigned.

The technician also provides on-site support during special events as well as during off hours, holidays, and weekends.

It also involves installing new equipment, repairing leaks, maintaining settings on wiring controls, and replacing defective or old parts.

It is also the kitchen technician's duty to maintain inventory, as well as to ensure that tools and equipment are properly maintained. They must but not limited to:

- In-depth knowledge of kitchen equipment.
- Perform repairs and maintenance duties on a wide variety of kitchen and refrigeration equipment such as walk-in freezers, industrial-sized steam cookers, refrigerators, ice machines, washers, ovens, dryers, dishwashers, and water coolers, etc.
- During events, complete buffet electrical set up
- Knowledge in DM / HACCP inspections requirements records
- Strong technical knowledge in Kitchen hood separation, Ansul system operation
- Undergone Basic Food Hygiene training
- Knowledge of fire alarm systems & Firefighting systems, including panel maintenance and reset procedures.
- Aware about DM hygiene requirements; like Lux level, chemical usages while equipment servicing time, humidity and temperature inside the kitchen and stores, etc.
- Carry out periodic inspection, cleaning, and equipment servicing.
- Carry out installation of new equipment; perform repairs on leaks; ensure settings o wiring controls; change equipment parts that have become old or defective.
- Collaborate with other maintenance workers and staff to effectively provide solutions to maintenance problems.
- Use hand and power tools
- Attend quickly to emergency call on equipment repair issues

### Hiring organization

Farnek Services LLC

### Industry

Facilities Management

### Date posted

February 22, 2024

- Outstanding soldering and blazing skills, applying oxygen/propane
- Strong ability to read and comprehend wiring diagrams, and to follow manuals on operation and installation to successful complete tasks
- Strong ability to apply various types of equipment safely and efficiently, and to maintain and service them
- Exceptional ability to work independently without direct supervision and take responsibility for the repair of assigned equipment
- Excellent troubleshooting skills.
- A keen eye for detail.
- Laying electrical and sound cables.
- Setting up and installing microphones, lights, video monitors, projectors, speakers, and video cameras.
- Complete work orders on time
- Create records of materials used

## **Requirements**

### **Kitchen:**

- Previous experience working as a kitchen technician.
- Profound knowledge of how various types of kitchen and refrigeration equipment work
- Exceptional ability to properly investigate problems with equipment, discover the issue, and resolve.
- Repair and maintenance experience in the commercial kitchen or dining service field
- Strong knowledge of plumbing repair and installation practice and procedure
- Strong knowledge of basic electrical practice, theory, and safety
- Strong knowledge of the fundamental of commercial refrigeration practice and theory.
- High level of physical fitness and the ability to lift heavy equipment.
- Good communication and interpersonal skills.
- Flexibility to work long shifts and overnight.

**Note: Hospitality experience is required.**

## **Contacts**

**Send your CV to : [recruitment@farnek.com](mailto:recruitment@farnek.com)**