

Commercial Restaurant Cooking Equipment Technician - Boer Brothers Heating and Cooling

Position Overview: Boer Brothers Heating and Cooling, a leader in commercial services, is currently seeking a skilled Commercial Restaurant Cooking Equipment Technician to join our dynamic team. This position calls for a technician who is adept at maintaining, troubleshooting, and repairing various types of commercial cooking equipment. Our ideal candidate will be someone who prioritizes safety, quality, and outstanding customer service, ensuring that restaurant operations are not compromised by equipment downtime.

Key Responsibilities:

1. Diagnose and Repair:

- Utilize advanced diagnostic tools and techniques to pinpoint malfunctions in commercial cooking equipment, including ovens, grills, fryers, and steamers, dishwashers, hoods, .
- Execute efficient and quality repairs or replacements on malfunctioning parts or systems to ensure minimal disruption to the client's operations.

2. Preventative Maintenance:

- Develop and uphold regular maintenance schedules to guarantee optimal performance and longevity of the commercial cooking equipment.
- Inspect systems and equipment to ensure alignment with specifications and to pinpoint any potential or existing malfunctions.

3. Installation:

- Set up new commercial cooking systems following manufacturer guidelines and specific customer requirements.
- Conduct post-installation evaluations to confirm the effective functioning of the equipment.

4. Customer Service:

- Deliver top-notch customer service by simplifying complex technical information for clientele.
- Offer valuable solutions and present estimates to commercial clients, tailored to their unique needs and concerns.

5. Documentation:

- Keep meticulous records of service activities, equipment installations, and repairs.
- Produce comprehensive reports or feedback for supervisors or management when needed.

6. Safety and Compliance:

- Adhere strictly to all company procedures, guidelines, and safety standards.

- Remain updated on industry regulations, codes, and best practices to ensure compliance.

7. Continuous Learning:

- Engage in workshops, training sessions, and seminars to improve technical expertise and stay informed on industry innovations.

Qualifications:

- Minimum of 3 years of hands-on experience with commercial cooking equipment maintenance and repair.
- Relevant technical certification or training in commercial cooking equipment repair.
- Proficiency in the use of diverse equipment diagnostic tools.
- A valid driver's license with a commendable driving record.
- Sharp problem-solving abilities and keen attention to detail.
- Stellar verbal and written communication skills.
- Capability to work autonomously and as a collaborative team member.
- Physical fitness and the capacity to lift equipment weighing up to 50 pounds.

Benefits:

- Competitive remuneration based on experience and expertise.
- Comprehensive health plans
- 401(k) retirement package.
- Generous paid time off.
- Ongoing training and opportunities for professional growth.
- Discounts on company products and services for employees.

Candidates with the relevant experience and qualifications are encouraged to apply with their resume, references, and pertinent certifications.