About H+K

H+K International is a leading global supplier of stainless-steel kitchen equipment to the food service 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

Perform testing for commercial food service equipment and support engineering by assisting in daily tasks.

Essential Functions

- Setup and conduct lab tests for commercial kitchen equipment
- Modify prototypes as required to meet performance requirements.
- Summarize test data and create test reports.
- Aid engineers in obtaining appropriate product certifications.
- Maintain test lab equipment, tools, and lab cleanliness.
- Other duties as required.

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.

- 1-2 years of experience working in a lab setting with data acquisition systems
- Ability to summarize test data in spreadsheet format.
- Ability to read and follow technical standards as well as verbal instructions.
- Ability to operate standard shop and lab tools.
- Ability to multi-task and follow directions from multiple sources.
- Basic knowledge of electricity and mechanical tools.

Computer Skills:

To perform this job successfully, an individual should have the ability to perform word processing activities in Microsoft Word, perform data calculations and create charts in Excel, create testing summaries in PowerPoint, and communicate regularly via email in Outlook.