



Plant mechanic for meat production (100%)

Strengthen our collegial technical team in the meat production (slaughterhouse/cutting plant). The technical department is responsible for the availability of all technical systems and infrastructure in the company with the aim of ensuring smooth Production. All maintenance work as well as minor and major repairs are carried out in-house. Conversion measures or modifications to technical systems are realised on a certain scale, from planning to execution and documentation.

Bell Schweiz AG
Zelgmatte 1
6144 Zell

Contract type
Workload
Start of employment
Language

Permanent
100%
as of now
German

Do you have any questions?



Rahel Bannwart
Intern HR Zell
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Apply online



You can find all the details online as well as the opportunity to apply directly.

Your tasks

- Maintenance and servicing of the production facilities in the slaughterhouse and cutting plant
- Troubleshooting and fault rectification
- Commissioning new systems and assisting with conversions
- Recording maintenance, repairs and faults in the SAP maintenance programme
- Maintenance programme
- Purchasing materials within the guidelines
- Collaboration on new investment projects

What you bring with you

- Completed training in the field of mechanics/polymechanics, e.g. for agricultural machinery, construction machinery or comparable
- Ideally you have professional experience in operational maintenance
- Good technical/mechanical understanding and pronounced manual
- manual skills
- Willingness to work flexible hours (staggered daytime operation with earliest start at 04.30 am) and on an average of two Saturdays per month
- Efficient, careful, independent and reliable way of working
- Very good knowledge of German
- Mobile (own vehicle due to poor public transport connections)

What we offer



Work-life balance

A healthy work-life balance is important to us. You benefit from at least 25 vacation days as well as transparent electronic time tracking. This allows you to flexibly compensate any overtime with additional time off.



Catering

Catering is very important to us: you can enjoy freshly prepared food in our staff canteen, a lunch menu including soup and salad, water & tea and free fruit as well as high-quality products at greatly reduced prices in our outlet.



Mobility

Benefit from convenient public transport connections, attractive ticket subsidies and ample parking facilities in the multi-storey car park.



Professional development opportunities

Expand your knowledge with extensive training programmes, high-quality courses at the Coop Training Centre and a wide range of personal development opportunities.