



Mechanic Frischfleisch, Basel

Would you like to work for a company that stands for quality, sustainability, tradition and enjoyment? Do you demonstrate a responsible approach to your work and enjoy taking on new challenges? If so, we are looking for you to join us as a mechanic in our cutting plant in Basel. In this role, you'll work alongside your team-mates to maintain and service the automated conveyor systems, as well as carry out repairs throughout the plant.

Bell Schweiz AG
Hagenastrasse 3
4056 Basel

Contract type
Workload
Start of employment
Language
Working time model

Permanent
100%
as of now
German
Day shift

Do you have any questions?



Elodie Scholler
Deputy Head of HR Fresh Meat
Basel & Seafood
+41 58 326 5761

Apply online



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

Your tasks

- Maintenance and repair of various conveying systems and machinery
- Carrying out repairs and troubleshooting on mechanical and pneumatic components of the systems under our care
- Modification and optimisation of existing systems
- Co-ordinating work with Production and external parties
- Responsible for health and safety within the scope of duties
- Responsible for establishing and further developing TOP X within the area of responsibility

What you bring with you

- Completed vocational training as a mechanic or mechatronics technician with at least two years' professional experience, ideally in the field of electrical engineering and as a maintenance mechanic
- Fluency in spoken and written German; knowledge of French would be an advantage
- Willingness to work shifts
- Independent, reliable, able to work under pressure, flexible and motivated
- A team player with a neat and tidy appearance and adherence to hygiene regulations
- Open to new ideas and change, and able to act and make decisions in a cost-conscious manner

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

Culinary delights are very important to us: freshly prepared food in our staff restaurant, a lunch menu including soup and salad, water & tea and free fruit as well as high-quality products at greatly reduced prices await you in our outlet.



Mobility

Benefit from our contribution to environmentally friendly mobility, convenient public transport connections and a free SBB GA travelcard!



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.