

Mechanical Engineer / 3D Printing Engineer

Early Adopters and Innovators, listen up!

Do you want to work on shaping the **future of food**? Are you passionate about engineering, innovative technologies and building solutions that challenge conventional food production? Do you enjoy driving innovation and turning ambitious ideas into scalable technologies? Then join Revo Foods and help us make the future of food a reality!

Revo Foods is a pioneering start-up dedicated to revolutionizing the food industry's sustainability through cutting-edge 3D-printing technology. We are committed to creating innovative, delicious, and sustainable vegan food alternatives that reduce the environmental impact of traditional food production.

Our team of experts is passionate about pushing the boundaries of food technology, and we are looking for a motivated and hands-on **Mechanical Engineer / 3D Printing Engineer** to join our Engineering team at our **Taste Factory in Wolkersdorf im Weinviertel** and contribute to the development and optimization of our next-generation 3D food printing systems.

What we are looking for:

We are looking for a technically skilled and solution-oriented **Mechanical Engineer / 3D Printing Engineer** to support and drive the development of our 3D food printing technology.

In this role, you will work at the intersection of mechanical engineering, electronics, software development and 3D printing. You will be involved in designing new printing hardware, developing embedded systems and optimizing printing processes to improve the performance, reliability and precision of our technology.

You will collaborate closely with our Food Technology team, contributing to projects from initial concept development and prototyping through testing and implementation.

Your tasks will include:

- Designing, developing and improving mechanical and mechatronic components for our 3D food printing hardware
- Developing and implementing embedded systems, with a focus on motion control, PLC control
- Programming and optimizing hardware-related processes to improve the functionality and performance of our 3D printing systems
- Operating, testing and optimizing 3D printing systems for the production of innovative vegan products

- Applying advanced 3D printing techniques and material science principles to improve printing quality, precision and process stability
- Optimizing G-code, slicer settings and printing parameters to achieve improved printing performance and product quality
- Researching and developing shape optimization techniques to improve the structural properties, geometry and printability of 3D-printed food products
- Building, testing and validating prototypes and technical solutions, from initial development through implementation
- Identifying technical issues, troubleshooting printing systems and implementing practical solutions
- Collaborating closely with the Engineering and Food Technology teams on interdisciplinary development projects
- Documenting technical developments, experiments, printing parameters and test results
- Taking on additional tasks and responsibilities in a dynamic start-up environment

Who you are:

- Successfully completed education in Mechatronics, Mechanical Engineering, Robotics, Automation Engineering or a comparable technical field
- Strong interest in 3D printing technology, mechanical systems and innovative manufacturing processes
- Knowledge of mechanical design and CAD software (e.g. SolidWorks or similar)
- Basic to advanced knowledge of embedded systems, electronics, sensor technology and motion control
- Understanding of G-code, slicer software and 3D printing parameters is an advantage
- Interest in material science and extrusion-based manufacturing technologies
- Practical experience with prototyping, testing, troubleshooting or developing technical systems is a plus
- Structured, analytical and solution-oriented working style with strong problem-solving skills
- Hands-on mentality and enthusiasm for experimenting with new technologies and technical solutions
- Ability to work independently, take initiative and manage multiple technical tasks
- Good communication skills and ability to work in an interdisciplinary team
- Good English knowledge (German knowledge is beneficial but not mandatory)
- Willing to work at our production site in Wolkersdorf im Weinviertel

What we offer:

- An amazing team of dedicated and passionate colleagues
- The opportunity to work on cutting-edge technology and shape the future of sustainable food production
- Hands-on experience with innovative 3D food printing technology
- A fascinating working environment at the intersection of engineering and food technology
- Flexible working hours
- Regular after-work team events
- Public Transport support
- The opportunity to take responsibility, learn new skills and grow with a pioneering food-tech start-up

A fascinating working environment in a dynamic start-up awaits you!

The minimum gross monthly salary for this position is EUR 2,464.67 (14 times per year), according to the Austrian Collective Bargaining Agreement for Employees in the Food and Beverage Production Industry (Nahrungs- und Genussmittelgewerbe). Depending on qualifications and professional experience, we are willing to offer a higher salary.

You might be a great fit even if you don't meet every single point.

Please send your CV to people@revo-foods.com. We are looking forward to getting to know you!

All qualified applicants will be considered regardless of origin, gender, age, sexual orientation or any other characteristics.