LEVELS
مستويات
CONSTRUCTION & CONTRACTING
الإنشاءات والمقاولات

FOODSERVICE INFRASTRUCTURE

20+ Years of Saudi Experience.

Commercial Kitchens • Cold Chain
Warehouses • MEP • Turnkey Delivery

KINGDOM OF SAUDI ARABIA | 2026



BUILT AROUND OPERATIONS.

LEVELS coordinates design, engineering, construction, specialist systems, equipment and commissioning for foodservice facilities. Our role is to give clients one accountable route from operational brief to tested handover.

01

DESIGN & ENGINEERING

Operational planning, layouts and coordinated technical documentation.

02

CONSTRUCTION & FIT-OUT

Civil, architectural, MEP and specialist installation works.

03

EQUIPMENT & SYSTEMS

Kitchen equipment, refrigeration, stainless steel and specialist systems.

04

TESTING & HANDOVER

Testing, commissioning, documentation, training and aftercare.

OUR ROLE

Create one coordinated route from planning and procurement to installation, commissioning and handover.

SPECIALISTS IN FOODSERVICE INFRASTRUCTURE

20+
YEARS OF EXPERIENCE

LEVELS is a Saudi construction and contracting company with more than 20 years of experience dedicated to food and beverage facilities and the operational infrastructure that supports them.

Our experience covers commercial and central kitchens, cold rooms, food storage and warehouses, specialist MEP systems, stainless steel, equipment procurement and turnkey delivery.

> ***"We don't simply build spaces. We engineer environments around how they need to operate."***

INTEGRATED THINKING

From restaurant kitchens to high-volume production and storage facilities, we coordinate equipment, refrigeration, MEP and construction as one operating environment.

WHY CLIENTS ENGAGE LEVELS.

01

OPERATIONAL UNDERSTANDING

Facilities are planned around workflow, capacity, hygiene zoning, service requirements and long-term operating needs.

02

INTEGRATED ENGINEERING

Equipment, refrigeration, extraction, plumbing, electrical, drainage and construction interfaces are coordinated as one solution.

03

SINGLE-POINT DELIVERY

One accountable team from planning and procurement through construction, installation and commissioning.

04

DISCIPLINED EXECUTION

Defined scope, technical documentation, project controls, QA/QC and structured handover.

FROM OPERATIONS TO ENGINEERING. FROM CONCEPT TO HANDOVER.

CONNECTED CAPABILITIES. ONE OPERATING OUTCOME.

01

Commercial Kitchens

Restaurant, central and production kitchens designed around operational flow.

02

Cold Rooms & Refrigeration

Chillers, freezers, insulated panels, controls and temperature systems.

03

Warehouses & Food Storage

Storage, racking, loading, dispatch and food-grade operational environments.

04

MEP & Specialist Systems

Ventilation, HVAC, electrical, plumbing, drainage, gas, fire and controls.

05

Stainless Steel & Fabrication

Custom stainless steel fabrication, counters, sinks, tables and specialist metalwork.

06

Equipment Procurement

Commercial kitchen and refrigeration equipment selection, sourcing and integration.

07

Design & Engineering

Layouts, utilities, coordination and technical documentation.

08

Project Management

Scope, schedule, interfaces, site coordination and delivery control.

09

Testing & Aftercare

Testing, commissioning, training, documentation and ongoing support.

KITCHENS BUILT AROUND FLOW, HYGIENE & OUTPUT.

01 **CONSULT & PLAN**

Understand operational needs, menu, capacity and space requirements.

02 **DESIGN & ENGINEER**

Layouts, equipment schedules, utilities, zoning and technical drawings.

03 **PROCURE & FABRICATE**

Commercial equipment, refrigeration and stainless steel packages.

04 **CONSTRUCT & INSTALL**

Civil works, MEP connections, extraction, equipment and systems.

05 **TEST & COMMISSION**

Performance testing, documentation, training and controlled handover.



DESIGN THE FACILITY AROUND HOW IT OPERATES.

The strongest facilities start with a clear operational sequence, then coordinate people flow, product flow, hygiene zoning and utilities around it.

01	RECEIVING
02	STORAGE
03	PREPARATION
04	PRODUCTION
05	HOLDING
06	SERVICE / DISPATCH
07	STEWARDING
08	WASTE

DESIGN CHECKS

- Product flow
- People flow
- Hygiene zoning
- Utilities access
- Waste path
- Service speed
- Food safety
- Maintainability

RELIABLE TEMPERATURE-CONTROLLED SOLUTIONS FOR EVERY REQUIREMENT.

01 **Walk-in Chillers & Freezers**

02 **Insulated Panels & Doors**

03 **Refrigeration Systems**

04 Temperature Monitoring

05 Drainage & Defrost Systems

06 Controls & Alarms

07 Installation & Commissioning

08 Maintenance Support



FUNCTIONAL, EFFICIENT & COMPLIANT STORAGE.

01 Warehouse Design & Construction

02 Racking & Storage Systems

03 Dry / Chilled / Frozen Storage

04 Loading & Dispatch Areas

05 HVAC & Ventilation

06 Fire & Life Safety Systems

07 Food-Grade Finishes

08 Operational Flow Planning



TECHNICAL SYSTEMS COORDINATED AS ONE.

01 Ventilation & Extraction

02 HVAC Systems

03 Electrical Systems

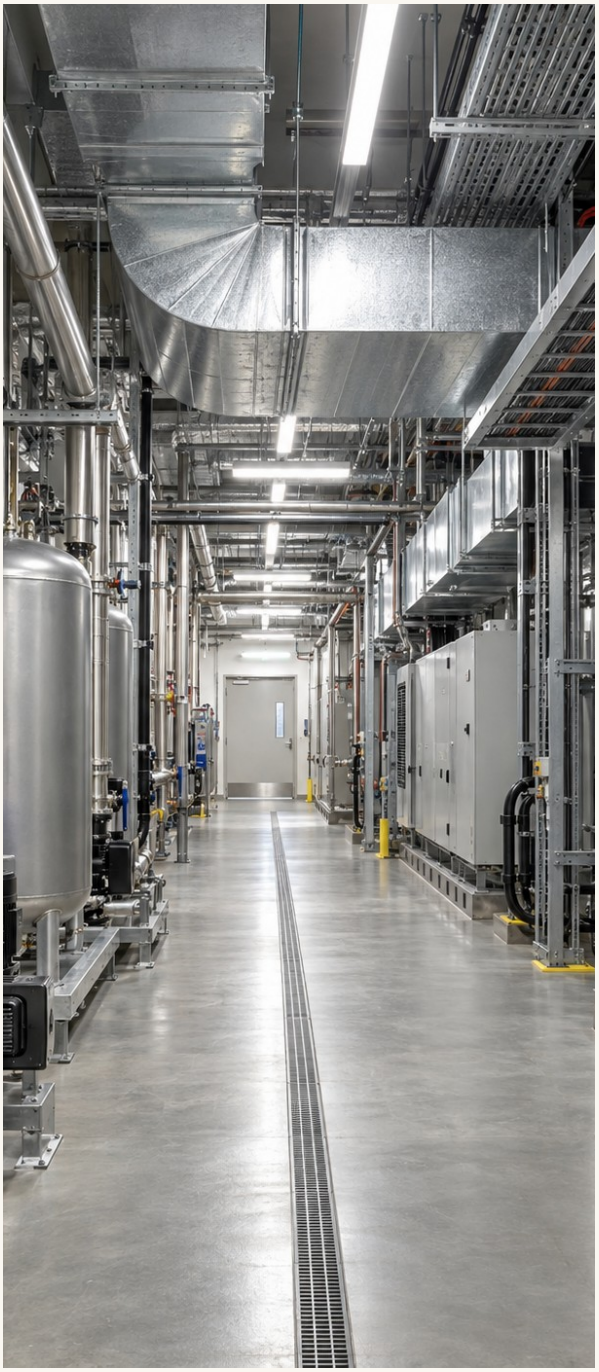
04 Plumbing & Drainage

05 LPG & Gas Systems

06 Fire Suppression

07 Controls & BMS Integration

08 Equipment / Architecture Coordination



SPECIFY WELL.
BUY WITH CONTROL.
INTEGRATE COMPLETELY.

Procurement is treated as part of the engineered solution , balancing performance, specification, lead time, installation requirements and lifecycle support.

01 **Commercial Kitchen Equipment**

Cooking, prep, holding and warewashing

02 **Refrigeration Equipment**

Reach-in units, undercounter units and specialist refrigeration

03 **Stainless Steel Fabrication**

Custom counters, sinks, tables and interfaces

04 **Extraction & Ductwork**

Hoods, canopies and coordinated exhaust systems

05 **Specialist Foodservice Equipment**

Application-specific machinery and production systems

06 **Spares & Support**

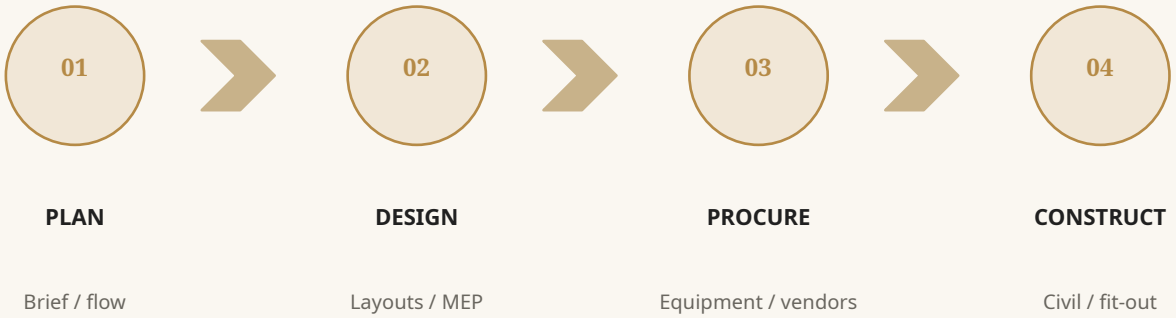
Installation support, training and post-handover service

PROCUREMENT PRINCIPLES

Fit-for-purpose specification • Delivery visibility • Interface control • Commissioning readiness

ONE COORDINATED PROCESS. A FULLY OPERATIONAL FACILITY.

Every stage is connected to the next so decisions made in design survive procurement, construction, installation and handover.





CORE OUTCOME

Clear scope. Controlled interfaces. Tested performance. Structured handover.

SPECIALIST SOLUTIONS FOR OPERATIONALLY CRITICAL ENVIRONMENTS.

Our capabilities adapt to different service formats, volumes, hygiene requirements and operating models.

01 **HOTELS**

Guest-facing and production kitchens

02 **RESTAURANTS**

Standalone and multi-site F&B

03 **CATERING**

High-volume production and dispatch

04 **CLOUD KITCHENS**

Multi-brand production environments

05 **HOSPITALS**

Controlled food-production spaces

06 **SCHOOLS & UNIVERSITIES**

Institutional kitchens and dining

07 **FOOD PRODUCTION**

Centralized prep and processing

08 **WAREHOUSING & LOGISTICS**

Dry, chilled and frozen storage

DISCIPLINE AT EVERY STAGE.

01 Detailed Planning

02 Technical Documentation

03 Project Management

04 QA/QC Procedures

05 HSE Compliance

06 Testing & Commissioning

07 Client Training

08 Aftercare & Maintenance



MORE THAN A PACKAGE OF WORKS.

LEVELS is structured to reduce the gaps between consultants, suppliers, trades and operators, where delays, rework and performance issues usually begin.

01	CLARITY	Defined scope, technical responsibilities and decision points.
02	COORDINATION	One view across kitchen, refrigeration, MEP, civil and equipment interfaces.
03	CONTROL	Visible progress, quality checks, testing and documented handover.
04	OPERABILITY	Facilities designed for real workflow, maintenance, hygiene and performance.

THE GOAL: A FACILITY THAT WORKS ON OPENING DAY AND KEEPS WORKING AFTER IT.

LEVELS
مستويات
CONSTRUCTION & CONTRACTING
الإنشاءات والمقاولات

LET'S BUILD WHAT MATTERS.

Commercial kitchens, cold chain, warehouses, MEP and turnkey delivery, coordinated around operations.

PROJECT ENQUIRIES

project@mustawayat.sa

+966 53 080 9690

www.mustawayat.sa

Riyadh | Kingdom of Saudi Arabia

FOODSERVICE • COLD CHAIN • WAREHOUSES • MEP • TURNKEY DELIVERY