



## A Full-Scope Food Journey with Santoni — From Vision to Daily Operation

**Industry:** High-end manufacturing

**Location:** Shanghai, China

**Service Provided:** Food Service,  
Design & Build, Digital Engineering

### Project Background:

In 2013, Santoni—an Italian leader in circular knitting machines—was laying the foundation for its new R&D and manufacturing center in Shanghai. As part of its long-term vision, Santoni wanted to build not just a workplace, but a landmark facility that reflected its values: innovation, quality, and care for people.

That vision extended to the canteen. Far from being just a food space, the canteen needed to become a central, welcoming part of daily life—combining the efficiency of high-quality service with the elegance and experience of Italian hospitality.

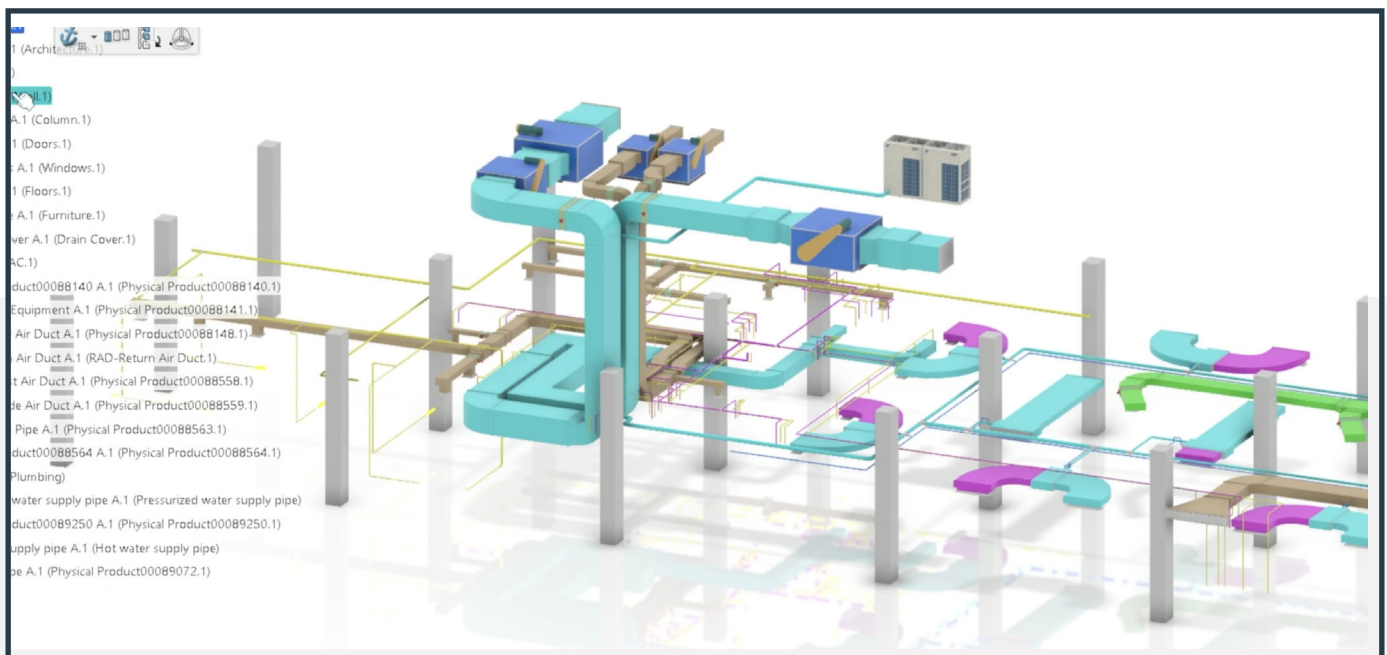
Explore more



## Case Study

# A 360° food project—from concept to daily operation

Santoni's project was a perfect match for Aden's 360-degree food services approach: from concept and technical design, to fit-out, operations, and day-to-day excellence. Working from the ground up, Aden was able to ensure that both the hard infrastructure and the soft experience of the space aligned seamlessly.



## Aden managed every layer of complexity:

1

### Concept & Design

- > End-to-end concept development
- > Collaborative kitchen and space planning
- > Integration of operational needs from day one

2

### Construction & Fit-Out Phase

- > Technical proposal and layout design
- > Regulatory licensing and compliance
- > Equipment selection and MEP coordination

3

### Operational Phase

- > On-site nutritionist guidance and menu planning
- > Signature gelato bar and rotating European-Chinese menu
- > Hospitality-focused service and ambiance management

## Case Study

### The power of digital engineering in food service

Where Aden added even more value was through its use of 3D digital engineering. Rather than relying on traditional 2D blueprints, the team created a fully immersive digital model of the kitchen and dining areas.

This approach gave future operations teams a real-time look at how the space would function, helping them flag potential bottlenecks or design flaws before a single piece of equipment was installed.



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“It might sound small, but that early insight is huge. It means no costly changes later, no functional compromises. It’s how you ensure smooth service and create a user-friendly space from day one.”

– **Jeroen Caspar VIS,**  
**Aden Food Service - Head of Business Development**



## Santoni Did It. Now It's Your Move!

Whether you're reimagining an existing canteen, launching a new facility, or enhancing food services for your people—there's an opportunity to create something far beyond the ordinary.

With Aden Services, you gain a partner for the full journey—from concept to construction to daily operations.

Let's build your next great food experience!

[adenservices.com](https://adenservices.com)



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