NEWSLETTER

FACTORY®







Sola Switzerland AG has its roots as a creator and manufacturer of the finest cutlery in the year 1866. For five generations Sola Switzerland has created cutlery with the purest Swiss touch and know-how. Until today the company emphisis on the quality, professionalism and service spirit of the founders. From a local factory in Central Europe, the company has become during 150 years, the major player on the world market as a reference manufacturer of cutlery and serving tools.



n quantitative terms, Sola Switzerland AG is the largest Swiss cutlery manufacturer and is gaining important market shares across the globe every year. The company is operating from a number of manufacturing sites to fulfil customer demands worldwide. We carry a large and diverse range of cutleries, for which we always maintain a sufficient stock level available to our clients immediately. Further important assets are the strategic market proximity, our inhouse silver plating facilities and modern logistic platforms. Sola's uniqueness stands on ensuring a steady flow of new attractive models every year, with a styling and creativity that enjoy immense popularity on professional, retail and airline channels all around the world. This allows Sola Switzerland AG to remain responsive to our customers' unique requirements and needs and keep a vital step ahead to be able to set new trends and define specifics for all markets.



Sola has developed unique design competence in its well-equipped design studio, where full-size 3D models of cutlery can be designed and fashioned out of steel, before producing prototypes. These are directly sent to the manufacturing sites, which helps the company to maintain a permanent support and reactivity toward its customers. Thanks to the passion of the young management team and the entire workforce, Sola Switzerland AG satisfies the challenges and requirements

of modern day-business. As an ISO certified company, Sola Switzerland AG guarantees perfect quality control, from raw material selection and manufacturing processes – such as cutting, rolling, hot or cold forging, silver, plating and hollow handle processing – to the whole packaging process. These strict quality control-procedures at every step of the production guarantees, that the products of our company will reach every end-user in a perfect and reliable condition.



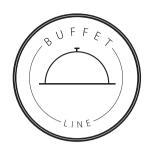
Premium Line is the high quality forged cutlery range made by Sola with heavy focus on detail.



This range is combined in a unique way of classical spoons with various handles and cutlieries with blade shapes.



Master Chef is a premium quality range developed for the special demands of hotels and restaurants.



This line includes serving items ideal for achieving visual presentation of the food serving.

BENEFITS

Pure stainless steel 18/10

Cutting-edge designs

Manufacturing process: Hot forging BENEFITS

Pure stainless steel 18/10

Completeness of ranges ideal for gastronomy

Simple, yet extravagant designs

Characterized by its longevity and durability

Manufacturing process: Hard press BENEFITS

Pure stainless steel 18/10

Hand-crafted hollowhandle and monobloc knives

Hydraulic-press production allows for clearer visibility and precision of decors

Genuine designs

Manufacturing processes: Cold forging and welding BENEFITS

Pure stainless steel 18/10

Simple designs ideal for gastronomy

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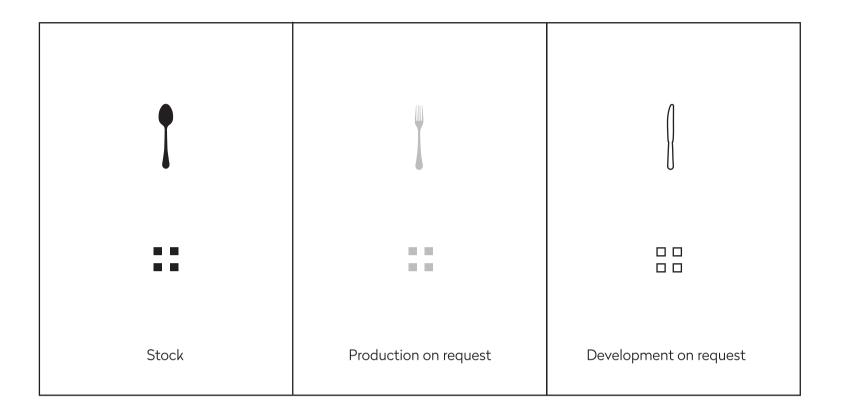




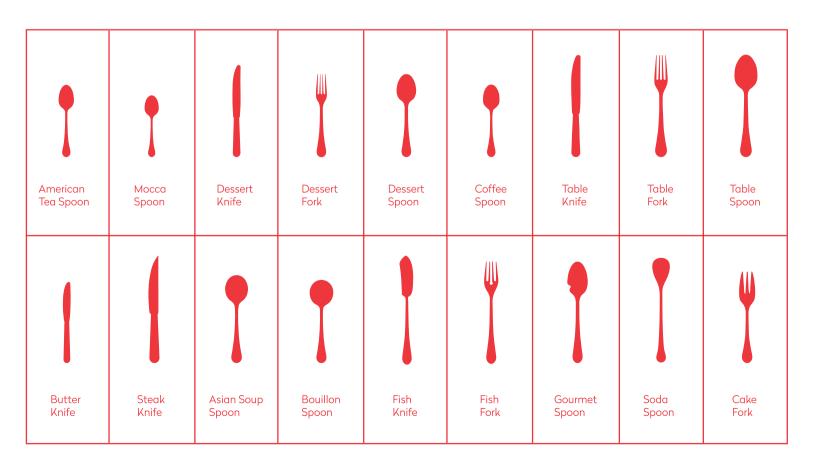




AVAILABILITY



CUTLERY RANGE





Unconventional design of high quality Premium Line cutlery focuses on detail. Thanks to extraordinary shapes, cutlery of this line is elegant, modern and exclusive, suitable for hotels and restaurants.









STAINLESS STEEL 18/10 ALL MIRROR



FARO

Elegant shapes and luxurious design with modern and exclusive look bring perfection to this cutlery. Glamorous design fits especially into hotels and restaurants due to its functionality meets all the demands of gastronomy segment.



AVANTGARDESTAINLESS STEEL 18/10 QUARZ



LIVING

STAINLESS STEEL 18/10 ALL MIRROR
STAINLESS STEEL 18/10 ALL SATIN



VALENCIASTAINLESS STEEL 18/10 ALL MIRROR









GAYASTAINLESS STEEL 18/10 ALL SATIN





GAYA

Focused on detail of the manufacturing technology, Gaya is the name for unique collection of products coming with aesthetic design and special surfaces.



CLOUD VII
STAINLESS STEEL 18/10 ALL MIRROR



GAYA EXETER

STAINLESS STEEL 18/10 ALL SATIN



DEVELOPMENT

bingle mile squared.







BAGUETTE VINTAGE STAINLESS STEEL 18/10 STONE WASH



BAGUETTE VINTAGE STAINLESS STEEL 18/10 PVD BLACK







Various handle decors with classical shapes are typical for the 7th Generation range. Mostly vintage design, matte and mirror surface and PVD coating in black, gold, silver and bronze color. This type of cutlery fits in modern households.













STAINLESS STEEL 18/10 ALL MIRROR



DUKE

How to make an ordinary everyday dining looking like royal? By choosing special designed dining utensils. Duke cutlery with its noble shapes and vintage design makes every table looking magnificent.



BLACK PEARL STAINLESS STEEL 18/10 ALL MIRROR

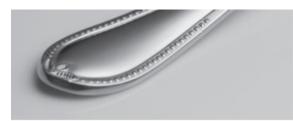


7TH GENERATION

BAGUETTE SEVEN STAINLESS STEEL 18/10 ALL MIRROR



MAURITIUS STAINLESS STEEL 18/10 ALL MIRROR









KENTUCKY STAINLESS STEEL 18/10 PART SANDBLAST



EPSILON STAINLESS STEEL 18/10 ALL MIRROR











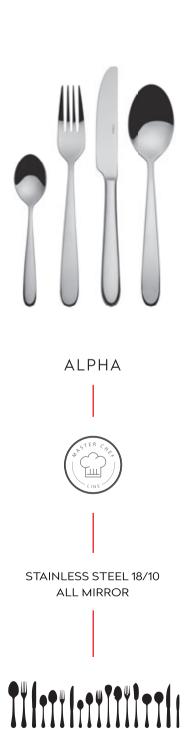


A premium quality range named Master Chef has been developed for specific demands of hotels and restaurants. This line includes a complex assortment of items and focuses on functionality and elegant design.









ALPHA

Cutlery made of stainless steel with modest design and smooth shapes. Simply fits to every porcelain and glass product forming the platform of Basic products based on pure and timeless design focused on functionality.



PURE
STAINLESS STEEL 18/10 ALL MIRROR



BELLEVUE
STAINLESS STEEL 18/10 ALL MIRROR



CHATEAU CLASSIC
STAINLESS STEEL 18/10 ALL MIRROR

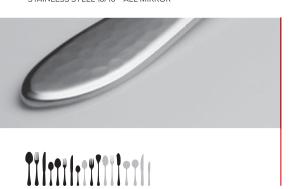








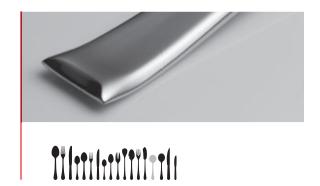
QUEEN
STAINLESS STEEL 18/10 ALL MIRROR







ALESSANDRIA
STAINLESS STEEL 18/10 ALL MIRROR









TURIN STAINLESS STEEL 18/10 ALL MIRROR



BAGUETTE GASTRO STAINLESS STEEL 18/10 ALL MIRROR



ATLANTIC 2000 STAINLESS STEEL 18/10 ALL MIRROR















CITY STAINLESS STEEL 18/10 ALL MIRROR





BORDEAUX
STAINLESS STEEL 18/10 ALL MIRROR



LONDON
STAINLESS STEEL 18/10 ALL MIRROR



BALASKA
STAINLESS STEEL 18/10 ALL MIRROR









MALTA **!!Lusol**STAINLESS STEEL 18/10 ALL MIRROR







ROMA
STAINLESS STEEL 18/10 ALL MIRROR



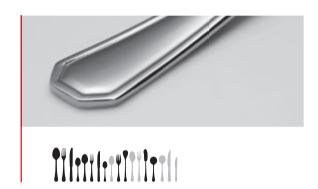


ALPHA
STAINLESS STEEL 18/10 HANDLE SATIN



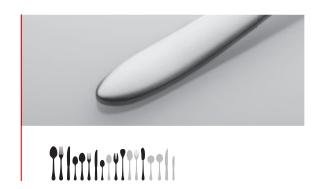


OSLO STAINLESS STEEL 18/10 ALL MIRROR



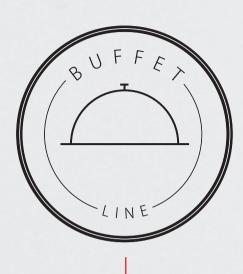


FLOW ECO
STAINLESS STEEL 18/10 HANDLE SATIN

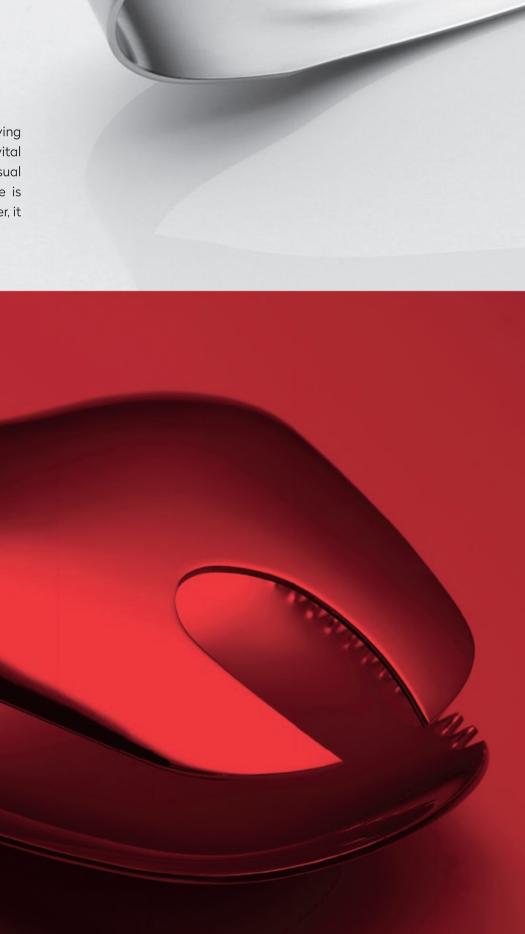


EWSLETTER HACTORY®

mmmm



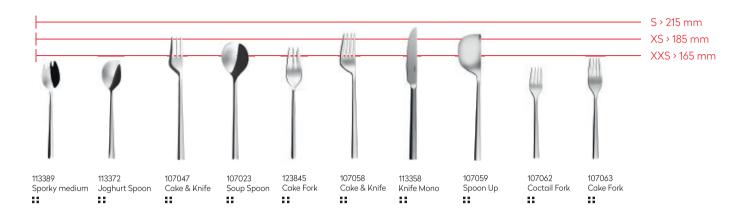
Dynamic selection of serving items includes serving articles made of stainless steel. Serving items are vital to every chef who is striving to achieve the desired visual presentation of the food they serve, so Buffet Line is made especially for the needs of gastronomy. However, it fits to every household, too.



every kitchen.

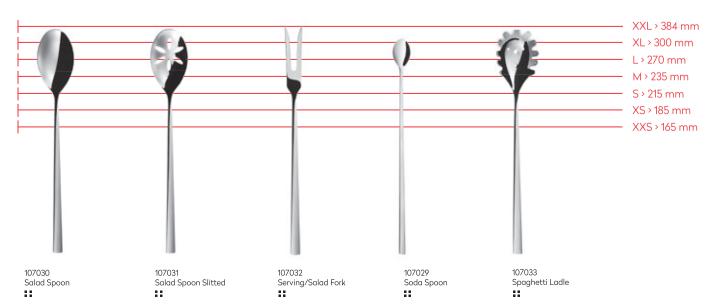


SERVING ITEMS











LADLES

TONGS



BUTTER KNIVES



AIRLINE

CHILDERN



L-LINE





S-LINE



FACTORY®

PACKAGING FOR RETAIL CHAIN

6/24-PCS. PACKING





PACKAGING FOR CASH & CARRY CHAINS

6/12-PCS. PACKING



MADE BY CREATIVITY

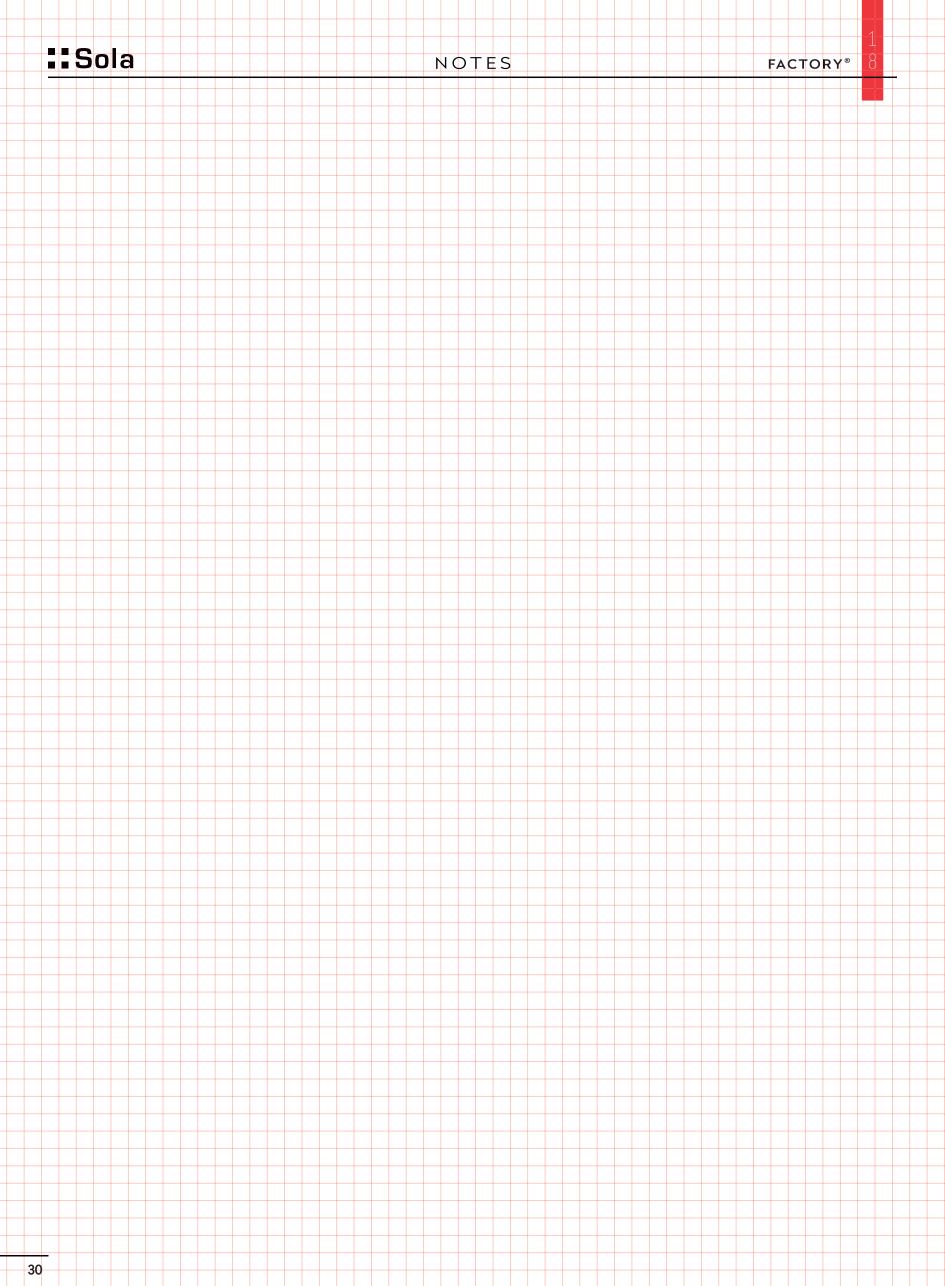
Nature of projects at Sola requires a qualified team with dynamic approach on the topic. Value of the team reflects the mixture of specialists with various educational and experience backgrounds instantly promoted in work outcomes. Technical sophistication of the crew is endless and qualifies almost to any digital project that comes in mind. Strong international experiences and professional communication is one of the strongest skills to promote.



The highest level of creativity invested in all the projects goes hand in hand with self-education and interest in new technologies. Wide spectrum of services available is possible thanks to the experts in IT, graphic design, photography and media.

Web consultancy and analysis, branding and social marketing complete the network of complex services provided. The priorities based on responsibility come side by side with clients' satisfaction. Time flexibility together with great project management are considered as the biggest advantage that gives the services the highest quality.

All the new experiences make up the new skills and form the creative team. Innovative and unique methods used to widen the spectrum of professional qualities and services provided.



Switzerland

Since 1866 Sola Switzerland AG has been and still is the biggest and most important Swiss producer of top-quality cutlery. A long-lasting business relation with us means meeting people, who's one and only passion is to achieve extraordinary goals and top standards through hard work and unceasing service-mindedness. Thanks to the enthusiasm of the whole team - in sales, logistics and management alike - we can guarantee customer satisfaction and vouch for the guality of our products at all times.



Social Responsibility

- Certified by B.S.C.I. (Business Social Compliance Initiative)
- ISO 9001-certified
- Banning child labour
- Banning enforced labour



Ecological Standards

- Product recycling
- Provident handling of natural resources
- Sustainability as main standard for all procedures
- Constant technological progress





Sola Switzerland AG has been creating and producing the finest and most elegant cutlery since 1866. For five generations, our cutlery has been created with Swiss precision and craftsmanship and the immense know-how, professionalism and service spirit of the founders has never ceased to be the prime quality of our dealings. Thanks to the passion for our products, the will to overcome obstacles and the use of the latest technologies, Sola Switzerland AG has become the largest Swiss cutlery manufacturer and is gaining worldwide market shares every year.

The constant development of new designs and products enjoy immense popularity in HoReCa and retail channels. The basis to our success is based on the perfect quality control from raw material selection to the packing process. This allows us to offer the best possible products at an incomparable price.

Your success will finally be ours!



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FACTORY®





RISTO DESIGN

Via Toscana 23, Pontedera, Tel.058752325 info@ristodesign.it



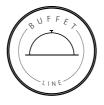
The highest quality and the most luxurious style of the Platinum Line make this cutlery the best choice. Made of pure stainless steel 18/10, hand-crafted and hollow-handle only is by Sola Triplex® Technology manufacturing.



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Hand-crafted hollowhandle and monobloc knives

Cutting-edge designs

Manufacturing process: Hot forging

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Hand-crafted hollowhandle and monobloc

Hydraulic-press production allows for clearer visibility and precision of decors

Genuine designs

Manufacturing processes: Cold forging and welding

BENEFITS

Pure stainless steel 18/10

Simple designs ideal for gastronomy

Characterized by its longevity and durability

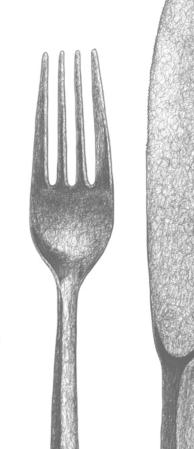
Manufacturing process: Hard press

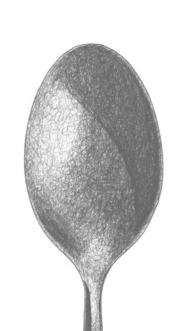
FACTORY ISOUR

FACTORY

X FACTOR

Judge our talents as your benefits







Factory close to you serving your **unique** needs immediately

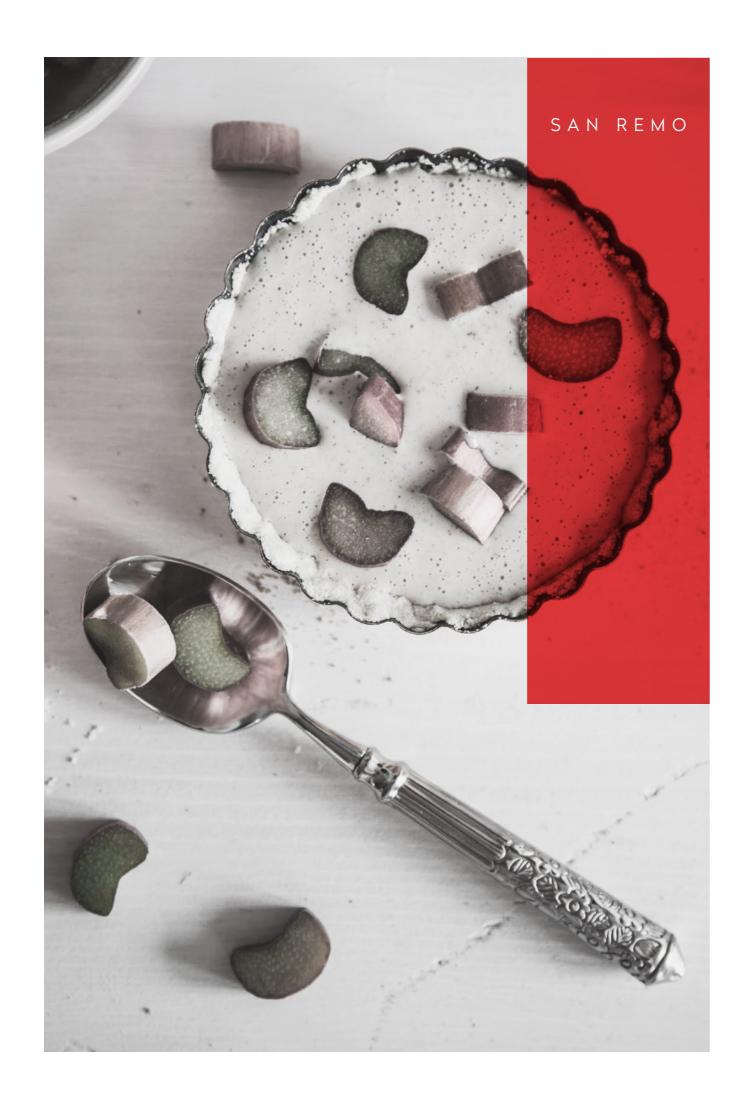


Swiss **know-how** since **1866** giving you the **experience** you can rely on



New **attractive** models each year **winning** you the advantage to surprise your clients













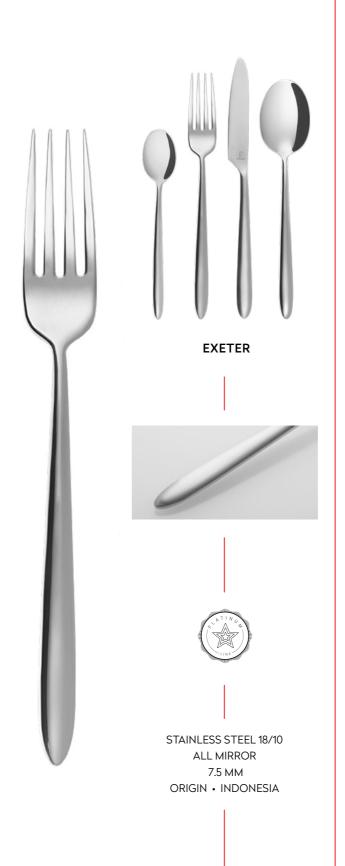






CUBISM 21ST CENTURY







183MM

295 MM

216 MM

182 MM

68 MM

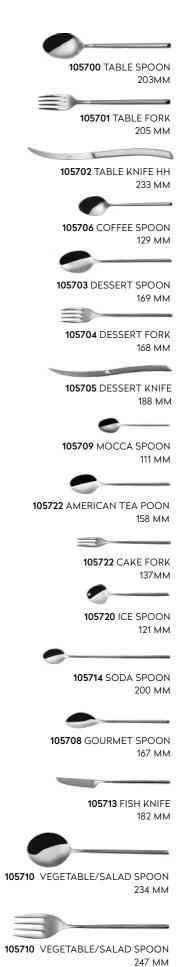
205 MM

216 MM



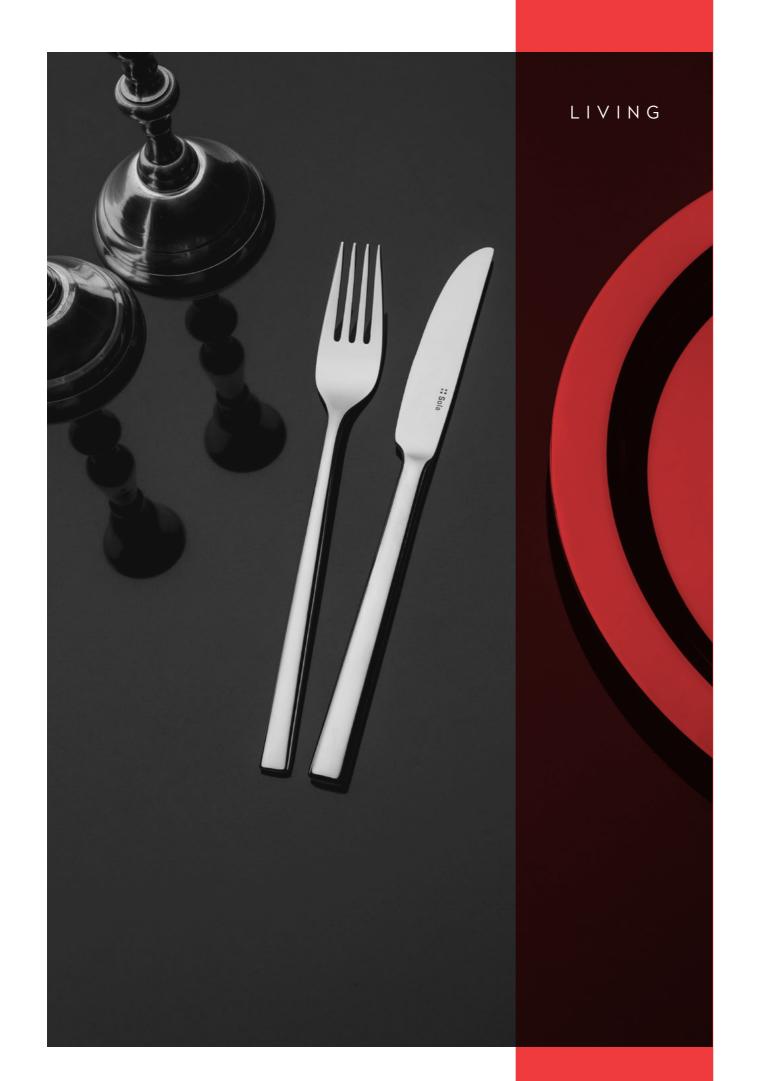




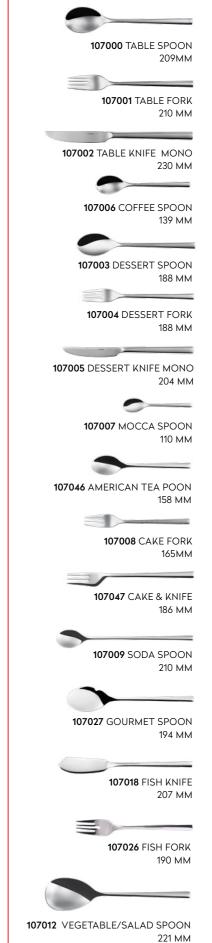


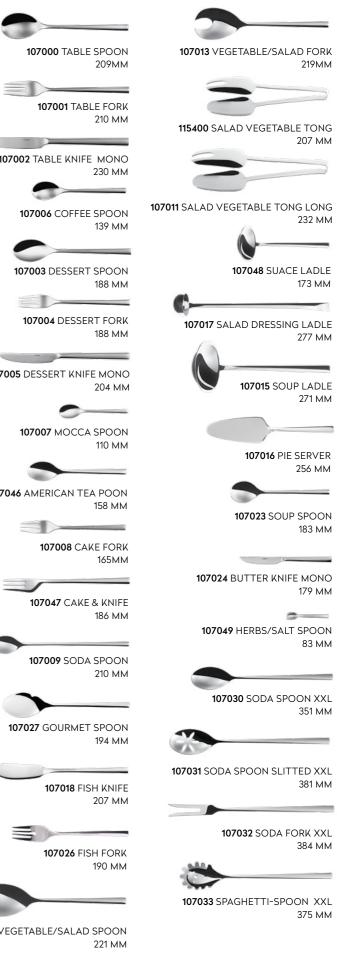












83 MM