



SOLA CATALOGUE



2022-2023



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Kumala Home and Kitchen



HI- STORY



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 emphasizes 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.

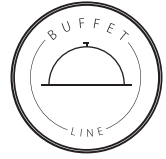


In quantitative terms, Sola Switzerland AG is the largest Swiss cutlery manufacturer and is gaining important market shares across the globe every year. The company is operating from a number of manufacturing sites to fulfill customer demands worldwide. We carry a large and diverse range of cutleries, 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.

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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 cutleries 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

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Pure stainless steel 18/10

Cutting-edge designs

Manufacturing process:
Hot forging

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

Pure stainless steel 18/10

Hand-crafted hollow-handle and monobloc knives

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

Genuine designs

Manufacturing processes:
Cold forging and welding

Pure stainless steel 18/10

Simple designs ideal for gastronomy

Characterized by its longevity and durability

Manufacturing process:
Hard press



☐☐ Sola Switzerland

Traditional and demanding cutlery manufacturer Sola Switzerland supplies the world market with top quality products and customer oriented service since 1866.

Certification of ISO 9001 quality control standards from raw material up to packaging process as well as commitment of Sola Switzerland for improving social working conditions in the global supply chain are the key quality guarantee arguments for Lusol stainless steel cutlery products.



Social Responsibility

Certified by 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



Swiss Tradition

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 lies in 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!



FIORI SERIES











FIORI Series

all mirror

Cutlery : Platinum
Best for : Table, Dessert, Fish Food
Material & Technology : Hollow Handle, Forged, Welded, Chromenickel steel 18/10



Available models

- | | | | |
|---|-------------------------------|---|----------------------------------|
|  | Table Spoon - 206mm 75g |  | Dessert Fork - 188mm 56g |
|  | Table Fork - 206mm 75g |  | Dessert Knife Mono - 202mm 55g |
|  | Table Knife HH - 230mm 100g |  | Mocca Spoon - 110mm 19g |
|  | Coffee Spoon - 141mm 28g |  | Cake Fork - 154mm 50g |
|  | Dessert Spoon - 187mm 56g |  | Fish Knife - 224mm 40g |














MIRACLE SERIES

MIRACLE Series

Cutlery : Premium
Best for : Table, Dessert, Fish Food
Surface : Hammered
Material & Technology : Monoblock, Forged, Pressed, Chromenickle Steel 18/10



Available models

- | | | | |
|---|---------------------------------|---|---------------------------------|
|  | Table Spoon - 207mm 96g |  | Cake Fork - 152mm 37g |
|  | Table Fork - 207mm 88g |  | Soup Spoon - 116mm 23g |
|  | Steak Knife Mono - 209mm 84g |  | Butter Knife Mono - 167mm 54g |
|  | Table Knife Mono - 231mm 118g |  | Fish Knife - 215mm 87g |
|  | Coffee Spoon - 146mm 41g |  | Dessert Fork - 187mm 73g |
|  | Dessert Spoon - 185mm 81g | | |



LIVING SERIES

LIVING Series

all mirror

Cutlery : Master Chef, Premium
 Best for : Table, Dessert, Fish Food, Serving, Events, Special Occasions
 Material & Technology : Monoblock, Hollowed Handle, Forged, Pressed, Chromenickle Steel 18/10



Available models

- | | | | |
|---|-----------------------------------|---|--------------------------------------|
|  | Table Spoon - 209mm 75g |  | Cake Fork - 165mm 37g |
|  | Table Fork - 210mm 63g |  | Butter Knife Mono- 179mm 60g |
|  | Table Knife HH - 230mm 100g |  | Soda Spoon - 210mm 41g |
|  | Salt Spoon - 83mm 8g |  | Gourmet Spoon - 194mm 53g |
|  | Coffee Spoon - 139mm 28g |  | Fish Knife - 207mm 53g |
|  | Dessert Spoon - 188mm 59g |  | Fish Fork 190mm 45g |
|  | Dessert Fork - 188mm 48g |  | Vegetable/Salad Spoon - 232mm 161g |
|  | Dessert Knife Mono - 204 mm 70g |  | Vegetable/Salad Fork - 219mm 90g |
|  | Mocca Spoon - 110mm 17g |  | Soup Spoon - 183mm 47g |
|  | American Tea Spoon - 158mm 42g |  | Soup Ladle - 271mm 145g |
|  | Salad Spoon - 221mm 95g |  | Pie Server - 256mm 86g |
|  | Salad Tong Long - 232mm 161g |  | Salad Dressing Ladle - 277mm 53g |
| | |  | Spaghetti Spoon XXL - 375mm 175g |



AVALON SERIES

AVALON Series

all mirror

Cutlery : Lusol by Sola Switzerland
Best for : Table, Dessert, Fish Food, Events, Special Occasions
Material & Technology : Monoblock, Pressed, Chrome Steel 18/0



Available models

- Table Spoon - 203mm | 64g
- Table Fork - 203mm | 44g
- Table Knife - 235mm | 110g
- Coffee Spoon - 129mm | 21g
- Dessert Spoon - 180mm | 44g
- Dessert Fork - 180mm | 36g
- Dessert Knife - 215mm | 81g
- Mocca Spoon - 115mm | 14g
- American Tea Spoon - 153mm | 21g
- Cake Fork - 150mm | 25g
- Soda Spoon - 197mm | 42g
- Gourmet Spoon - 171mm | 46g
- Fish Knife - 215mm | 53g
- Fish Fork - 203mm | 78g
- Cake Server - 250mm | 87g
- Butter Knife - 186mm | 50g
- Vegetable/Salad Spoon - 220mm | 79g
- Vegetable/Salad Fork - 220mm | 79g
- Bouillon Spoon - 171mm | 44g










BENU SERIES

BENU Series

Cutlery : Lusol by Sola Switzerland
Best for : Table, Fish Food, Serving
Surface : Mirror
Material & Technology : Monoblock, Pressed, Chromenickel steel 18/10, Chrome steel 18/0



Available models

-  Coffee Spoon - 133mm | 28g
-  Menu Spoon - 190mm | 60g
-  Menu Fork - 193mm | 50g
-  Cake Fork - 158mm | 30g
-  Soda Spoon - 196mm | 35g
-  Menu Knife - 218mm | 102g
-  Mocca Spoon - 115mm | 20g



ATHENE CR SERIES















ATHENE CR Series

Cutlery : Lusol
Best for : Table, Dessert, Fish Food, Events, Special
Material & Technology : Monoblock, Pressed, Chrome Steel 18/10



Available models

-  Table Spoon - 198mm | 40g
-  Table Fork - 196mm | 35g
-  Table Knife - 211mm | 90g
-  Coffee Spoon - 139mm | 20g
-  Dessert Spoon - 180mm | 35g
-  Dessert Fork - 179mm | 30g
-  Soda Spoon - 199mm | 32g
-  Fish Knife - 210mm | 33g
-  American Tea Spoon - 153 mm
-  Cake Fork - 138mm | 15g
-  Dessert Knife - 190mm | 75g
-  Mocca Spoon - 117mm | 15g

EDELSTAHL ROSTFREI IS A GERMAN WORD MEANING STAINLESS STEEL

Our Athene CR will have the EDELSTAHL ROSTFREI back-stamp marking as the production standard to differentiate between similar models and stainless steel quality.

The marking is still under the Lusol cutlery line of Sola Switzerland.

Should you have any questions or need further clarification, please do not hesitate to contact our team.


















CALLISTO SERIES

CALLISTO Series

Cutlery : Lusol
Best for : Table, Dessert, Fish Food, Events, Special
Material & Technology : Monoblock, Pressed, Chrome Steel 18/10



Available models

-  Table Spoon - 212mm | 33g
-  Soda Spoon - 210mm | 31g
-  Table Fork - 210mm | 44g
-  Fish Knife - 212mm | 39g
-  Table Knife - 235mm | 84g
-  Butter Knife - 191mm | 43g
-  Coffee Spoon - 130mm | 20g
-  Tea Spoon - 153mm | 20g
-  Dessert Spoon - 199mm | 45g
-  Cake Fork - 157mm | 20g
-  Dessert Fork - 198mm | 30g
-  Soup Spoon - 184mm | 36g
-  Dessert Knife - 224mm | 73g
-  Mocca Spoon - 111mm | 14g

TRUSTED BY:



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ASTON SENTUL



MENSA RESTO



MAXX COFFEE



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