SWISS CUTLERY MANUFACTURER
Sola
SINCE 1866

01 / 2025

NEWSLETTER

Sola Switzerland, a famous cutlery creator and manufacturer has a rich and interesting history. It is almost 150 years since Sola Switzerland has silverware. Sola Switzerland has started their cutlery production in 1866. Since then, Sola Switzerland has its secure place on the market and satisfies a huge range of customers. The company is constantly developing innovations and is setting standards with its new and often original ideas, thanks to customised designs, modern production and a great team of hard-working people.

Anniversary 150th

Sola Switzerland

Sola Switzerland was the first company, to come up with the idea of making special spoons for special needs. This, for example, was the case with yoghurt spoon and the idea to create a special and original spoon for degustation. Our steady rhythm of innovations and constant major investments in up to date technologies, ensure that our customers maintain a competitive edge in the marketplace. We are fully aware, that our own success will finally be the success of our customers. Sola Switzerland would like to thank all customers, who rely on the services provided. These thanks also go to our employees, who's first endeavour always is and must be customers' satisfaction.

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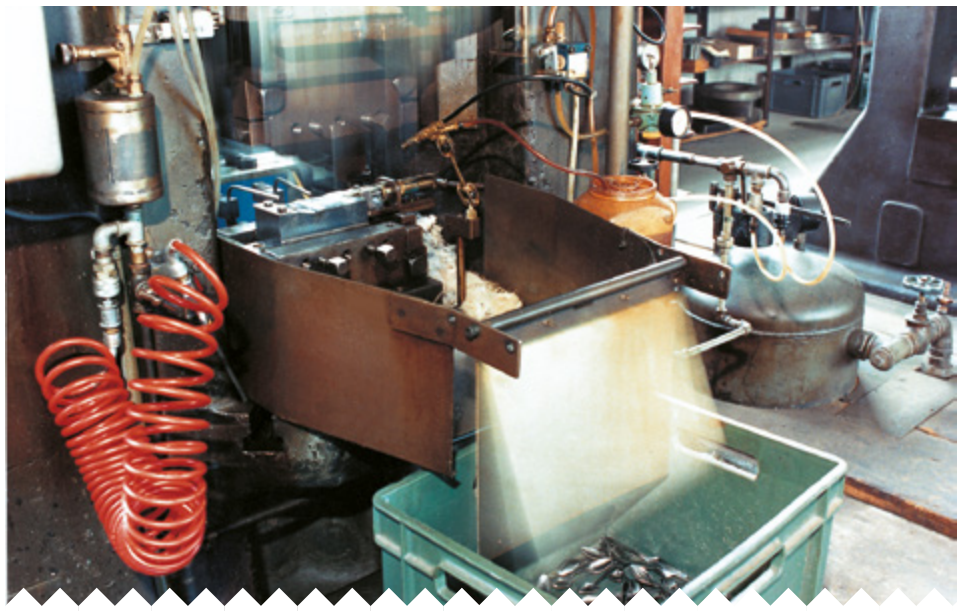
SOLA Switzerland

Swiss Company With Tradition.

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

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 fulfil customer demands worldwide. We carry a large and diverse range of cutleries, for which the company always maintains sufficient stock level, immediately available to our clients. Further important assets are the strategic market proximity, its inhouse silver plating facilities and modern logistic platforms. Sola's uniqueness stands on ensuring a steady flow of attractive new models every year, with a styling and creativity, who enjoy immense popularity on professional, retail and airline channels all around the world. This allows Sola Switzerland AG to remain responsive to its customers' unique requirements and needs and to keep a vital step ahead, thus also being 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 in maintaining 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 guarantes 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 packing process. The strict quality control-procedures at every step of the production guarantes, that the products of our company will reach each and every end-user in a perfect and reliable condition.



VIEW OF PRODUCTION NOWADAYS

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THE Baguette

The Phenomenon Among Cutlery.

Baguette

THE HISTORY

Baguette has made its first appearance in France in the middle of 19th century. The design belongs to the continental school of decorative functionality. It was designed for the brasseries and bistros of Paris. With smooth lines and without expensive decorative elements, Baguette is easy to handle and wash and so quickly became very popular.

Baguette

THE ORIGIN

Made of 18/10 stainless steel, perfectly balanced, with an ideal blend of shape and understated, raised lines. These are the main characteristics of Baguette cutlery. In a timeless design of classic simplicity Baguette was especially designed for superior restaurants.

Baguette

NOWADAYS

Baguette cutlery is a timeless classic and is one of the most versatile of all well-known cutlery patterns. It works well in traditional and contemporary settings. A generous design with beautifully shaped prongs and deep spoon bowls, it is comfortable to hold and efficient to eat with. *That's Baguette!*

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Special

BAGUETTE VINTAGE

Sola Switzerland celebrates its 150th anniversary with a new and very special Baguette-cutlery: Baguette Vintage. A cutlery with PVD coating in 4 different colours: Black, copper, gold and silver.

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BAGUETTE ORIGINAL

BAGUETTE LUSOL

BAGUETTE

Sola Switzerland

ORIGINAL

BAGUETTE GASTRO

BAGUETTE SEVEN

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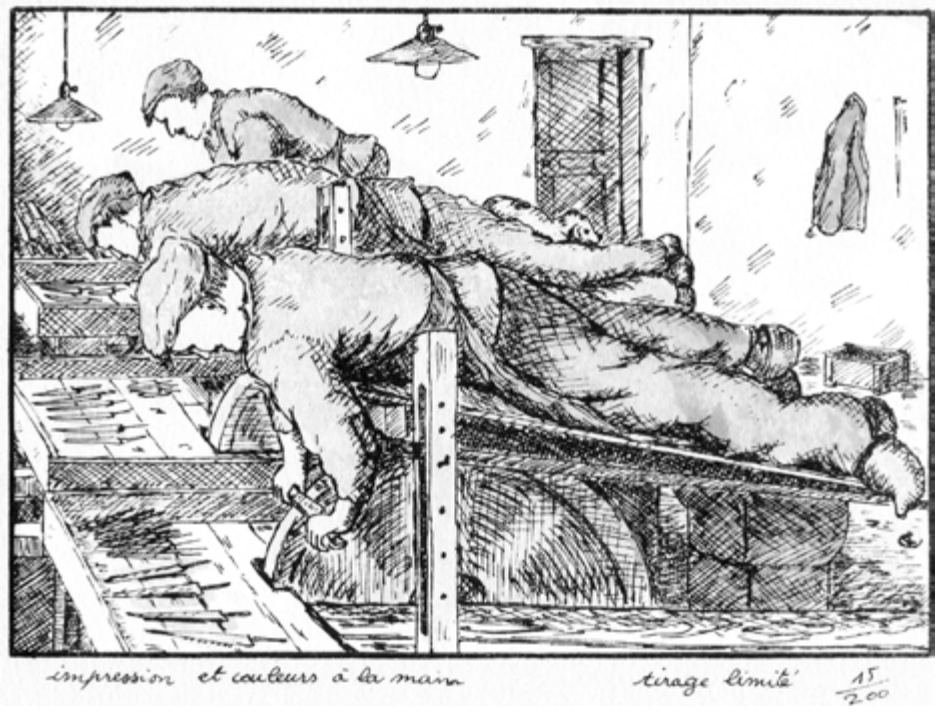
THE HISTORY OF CUTLERY

The first dining utensil used by mankind was a spoon: Made of bronze and silver by the Greeks and Romans, and in various forms and materials by the ancient Egyptians, it was commonly used in ancient times. Later, medieval spoons for domestic use were mostly made of cow horn or wood.



However, there are still people who prefer consuming food with their hands, especially in Africa, Turkey and India. Eating by using hands needs to look elegant and graceful, too. Decent table manners are more than expected and it is something one has to learn. For example, food has to be consumed by one hand only, and with the right hand only.

It is unlikely to eat food by hand in Europe. However, there are still some types of meals that are eaten by hand. Food typically consumed by hand is slices of bread, which isn't cut in small pieces by using a knife, but is just torn apart and put into one's mouth. Further examples are asparagus, crabs, lobsters and cheese. These can be eaten without using cutlery.

The cutlery of current European style has first appeared in the 17th century. This was mainly cutlery made of wood or silver and used in richer households (iron hadn't been used due to corrosion effects). Nowadays the most commonly used cutlery is made of stainless steel or especially in fast food industry, plastic. There are spoons, knives and forks, which are the basic parts of an ordinary cutlery. Its usage is typical for European countries, but has expanded to the world at large.

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The Story about *Fork*

According to history, the first piece of cutlery ever made was a spoon. The knife started to be used in the Middle Age only and fork is the last dining utensil to make its appearance and to be used in eating etiquette. So it is a latecomer to the dining table and it is quite an interesting story of how the fork came to be on the table.

The fork was considered to be something bad, especially among the Christians. St. Peter Damian, a hermit and ascetic, criticized a Venetian princess for using golden instruments with two prongs, because she deigned not to touch her food with her fingers. To avoid touching the food, she commanded her eunuchs to cut it up into small pieces, which she impaled on a fork with two prongs and carried them to her mouth. When the princess died of the plague, St. Peter Damian regarded it as a punishment from God for her vanity. There was a speculative view that the fork's image problem could be connected to its resemblance to the devil's pitchfork (from this word is the name of fork derived).

Most forks were two-pronged, and either hefty enough to hold down a cut of meat, or so dainty, that they were used primarily to eat desserts. At this time, forks were used occasionally, because they were still associated with strange or even sinister behaviour. In the time of Henry III, fork-owners would have been well-off, and most of them would have had one set of cutlery that travelled with them; there are numerous examples of forks and knives housed in carrying cases that could be slung over a shoulder, or around a waist. Even King Louis XIV has forbidden to his children to eat with the forks that their tutor had encouraged them to use.

By the middle of the century, the use of the fork had become sufficiently normal that rebukes were reserved for those, who used forks incorrectly. By the beginning of the 19th century the fork was firmly established on the French table and beyond, and the table had become a centre of social life, not just for the aristocracy, but for the newly established bourgeoisie.

Once the fork became a daily staple, it was pressed into the service of style. There are lots of styles and materials to choose from: Handles made of silver, steel, ceramic, horn, hoof, perspex, etc. and in modern, ultra-contemporary, antique, antediluvian, comic or serious, garish or restrained, elaborate or rustic style – in short: To suit all tastes.

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THE DRIVEN

THOMAS GERRITSEN

It takes some luck to meet Thomas Gerritsen in the Sola-headquarters in Emmen near Lucerne, because about one-third of the year he is traveling on business. Gerritsen's passions are knives, forks and spoons, grinders and hammer press - and big masters of the art.

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Mr. Gerritsen, you just returned from Indonesia. What about jetlag?

Jetlag? I ignore it. I can't afford anything like that. I have been busy with building our new plant near Surabaya: it is already the fourth plant in Asia.

Sola produces in Overseas for generations. How has this started?

The question was and is, which locations make a sense - meaning, where can we produce fairly and at reasonable conditions. In the past we also had plants in Egypt and Mexico. Our next location might be back in Europe.

Knife and fork are not used for eating in China…

A majority of the people are eating with their fingers, or they use chopsticks. It is just a minority, who uses cutlery, but we have a huge potential all the same!

Is the art of making cutlery a dirty business?

Yes and no. If you are working as a cutlery producer there is no way around getting dirty. This is one of the reasons, I am always wearing short-sleeved shirts. However, our plants meet the highest standards and our engineers are using the most modern machines in a extra-clean surroundings.

How about the requirements of environmental protection and ethical principles in your plants?

Behind the scenes of Sola eveyrthing is clean. We have everything in our own hands from design and production to distribution. This ensures transparency. Our employees operate according to international standards, such as BSCI. On our premises there is no waste water running into drains without being thoroughly filtered. Production of dust is absorbed with water, which is later being evaporated or filtered. What remains, is being disposed carefully.

Sola is one of the world's biggest producer of cutlery. What is the Sola-principle?

Authenticity. We do not want to be more than we are. Environment friendly production and functionality are our standards - I am not interested in design only.

"My work is my engine and my greatest luxury."

(Thomas Gerritsen)

You are the 5th generation leader of Sola. What else would you do, if you were not a cutlery producer?

I would do anything else I can do manually. I consider everything else as unsexy. But I am producing cutlery and building factories. I know how to do that. As you can see, I am a driven man. My work is my motivation and my greatest luxury.

What does inspire you when designing a new cutlery set?

I have never lack of ideas. I always have a little note and sketchbook with me for taking notes, or for drawing. Based on these sketches we produce hand samples from metal sheet. Sometimes I am inspired by geometric shapes, at another times I try to pack the mentality of a country into the cutlery world. The best designs are often a product of coincidence. They emerge out of nothing in a team-meeting. Someone has an idea and someone else carries on.

You often eat with Sola cutlery in renowned restaurants, on the plane and on luxury cruise-ships. Does this make you proud?

I consider this fact rather unemotionally. I rather focus on how to improve the next model. I noticed, that I see a new model of cutlery for the first time, my adrenaline level increases tremendously. Mostly, because I realize what work is behind it.

What kind of cutlery do you use at home?

Montevideo now and Baguette Vintage. And many others. I am testing every design before it goes into production. We can always argue about design but not about haptics. If a model does not pass, it has to be revised. If the revision do not work, it has to be dropped.

What do you do if you are not working?

Do you know what would be my greatest punishment? To lie at the pool of any holiday resort. From time to time I am going to the opera. I am also interested in the art. I regularly forget time at the Museum of Modern Art in New York and in the evening I am asked to leave, when the museum closes. I admire the technique of great artists and I wish I could steal some piece of their talent.

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