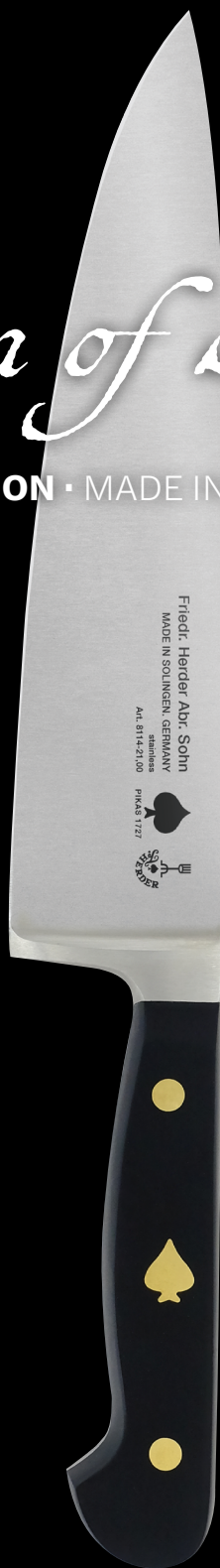


The Passion of Sharpness!

TRADITION & INNOVATION • MADE IN SOLINGEN SINCE 1727



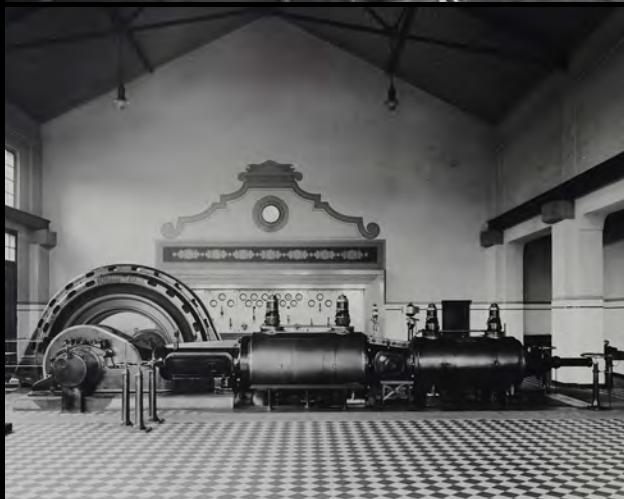
PIKAS MASTER
09 | 23

since 1727



**Don
Carlos**





TRADITION & INNOVATION MADE IN SOLINGEN SINCE 1727

Welcome to Friedrich Herder Abraham Sohn.

„The Passion of Sharpness“ - that is the guiding principle that shapes our company and our products.

Since our establishment in 1727, Friedrich Herder Abraham Sohn has been dedicated to the production of high-quality cutting tools and utensils in Solingen, the heart of the German cutlery industry. As the owner of the oldest still-used trademark in Solingen the city of blades, we combine the ideals of traditional craftsmanship and modern manufacturing processes in all our products. This unique combination allows us to merge the longstanding knowledge and experience in the production of cutting tools and utensils with the advantages of modern technologies.

By preserving traditional craftsmanship, we show respect for our history and the artisanal skills that have been passed down through generations.

THE PASSION OF SHARPNESS

Our company's history began on February 27, 1727, with the registration of the trademark „Schoppenass“ („Pikas“) by Peter Herder zu Pilghausen. Since then, our trademark has stood for quality and durability. Later, the fork symbol and the cross-shaped double key were added, becoming part of our heritage.

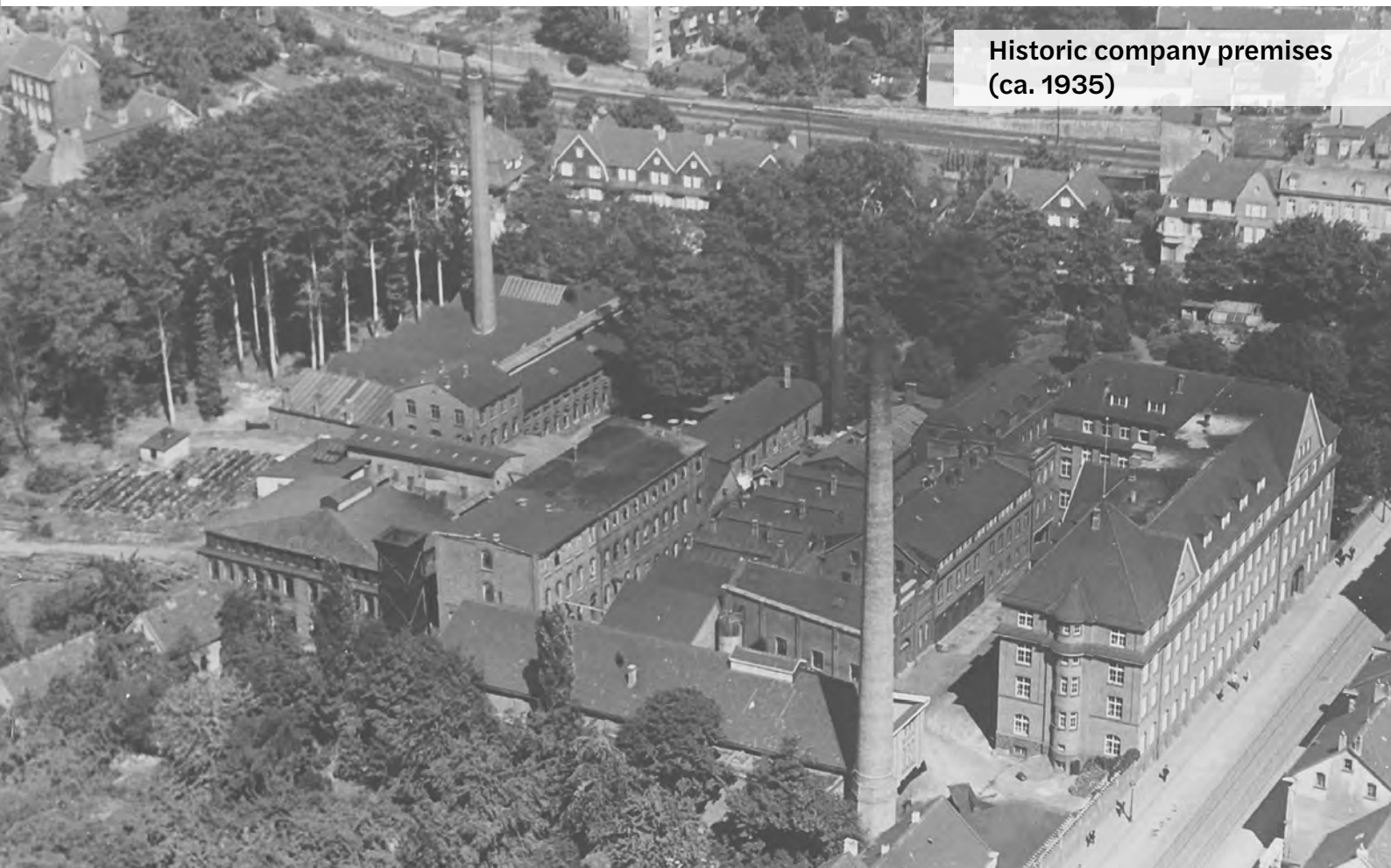
Over time, Abraham and Johann Peter Herder took over the company, followed by Johann Abraham Herder and his grandson Friedrich Herder. Friedrich continued the company under the name „Friedrich Herder Abraham Sohn.“ After Friedrich's death in 1887, Gustav Weyersberg took over the company.

In 1907, Carl Weyersberg and Hermann Bick jointly took over the management of the newly established branch in Buenos Aires.

In 1993, after financial troubles the company was purchased by businessmen Hans Joachim Röllecke and Detlef Weides and continued as „Friedr. Herder Abr. Sohn GmbH.“ Under their leadership, the legacy of Friedrich Herder Abraham Sohn was preserved, and the company was successfully revitalized.

In 2015, businessmen Stephan and Benno Burghaus took over the company, continuing the tradition and success of Friedrich Herder Abraham Sohn. With their dedication and innovative ideas, they have successfully guided the company into the future.

We are proud to offer you top-quality cutting tools that reflect both our years of experience and our passion for quality and innovation. Welcome to the world of Friedrich Herder Abraham Sohn – the passion of sharpness lives on!



Historic company premises
(ca. 1935)

CHEF KNIFE

PIKAS MASTER

HAND-FORGED CHEF KNIFE SERIES

TRADITION MEETS MODERNITY



Discover our exclusive PIKAS Master hand-forged chef knife series that combines traditional craftsmanship with modern design. Each knife is meticulously crafted with utmost care and passion by our experienced blacksmiths and sharpening masters to provide you with the highest quality and an unparalleled cooking experience.

MATERIAL & CONSTRUCTION: The blades of our chef knife series are forged on traditional drop hammers, just as they were practiced 100 years ago. Made from high-quality stainless steel, these knives ensure exceptional sharpness and long-lasting edge retention. The centerpiece of our knives is the exquisite PIKAS logo, which is hammered into the handles as a solid brass inlay. This attention to detail highlights the exclusivity and authenticity of our handmade knives.

HANDLES & ERGONOMICS: The ergonomically shaped handles made of POM plastic ensure optimal balance and comfortable handling while cutting. POM, also known as polyoxymethylene, is a durable and resilient plastic appreciated for its longevity and stability. These qualities make our knives an indispensable companion in your kitchen for a lifetime.

PIKAS MASTER SERIES: Our hand-forged chef knife series encompasses various types of knives to meet all your cutting needs. From utility and paring knives to chef's knives and bread and meat knives, the PIKAS Master hand-forged chef knife series provides the perfect tool for every kitchen task.

Experience the unique combination of tradition and innovation with the PIKAS Master hand-forged chef knife series and transform your kitchen into a culinary paradise.

BIRD'S BEAK



ART. 8111.070.POM

STEEL: **56-57 HRC STAINLESS ; X50CRMOV15** | HANDLE: **PLASTIC - POM**

The perfect kitchen assistant for peeling and cutting tasks. Thanks to its concave curved edge, the peeling knife is excellent for effortless peeling of potatoes, carrots and other vegetables. The knife provides optimal comfort and efficiency for specialized kitchen tasks such as carving and shaping.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8111.070.POM	70 mm	175 mm	-

PARING KNIFE



ART. 8112.090.POM

STEEL: **56-57 HRC STAINLESS ; X50CRMOV15** | HANDLE: **PLASTIC - POM**

The perfect kitchen assistant for fruits and vegetables. The sharp, straight blade allows for precise cutting, peeling, and coring of smaller fruits and vegetables. This compact knife offers optimal comfort and efficiency for delicate cutting tasks in the kitchen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8112.090.POM	90 mm	195 mm	-

HAM SLICER



ART. 8113

STEEL: **56-57 HRC STAINLESS ; X50CRMOV15** | HANDLE: **PLASTIC - POM**

The precise kitchen assistant for meat. With its narrow, slightly curved blade, it allows for precise slicing of cooked meat as well as the removal of tendons and fat. This specialized knife offers optimal comfort and efficiency for demanding meat preparation tasks.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8113.105.POM	105 mm	205 mm	-
8113.120.POM	120 mm	225 mm	-
8113.155.POM	155 mm	265 mm	-
8113.180.POM	180 mm	300 mm	-
8113.180.POM.FLEX	180 mm	300 mm	flexible blade
8113.210.POM	210 mm	335 mm	-
8113.260.POM	260 mm	380 mm	-

CHEF KNIFE



ART. 8114

STEEL: **56-57 HRC STAINLESS ; X50CRMOV15** | HANDLE: **PLASTIC - POM**

The most versatile kitchen assistant for various cutting tasks. This classic knife allows for precise work with the greatest cutting power and provides optimal comfort for everyday kitchen tasks such as cutting vegetables, fruits, meat, and fish.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8114.155.POM	155 mm	280 mm	-
8114.210.POM	210 mm	350 mm	-
8114.260.POM	260 mm	385 mm	-
8114.315.POM	315 mm	430 mm	-

BONING KNIFE



ART. 8115.155.POM

STEEL: 56-57 HRC STAINLESS ; X50CRMOV15 | HANDLE: PLASTIC - POM

The boning knife is an essential tool for the careful processing and preparation of meat. With its narrow, pointed, and highly durable blade, it allows for precise deboning, removal of tendons and fat, as well as accurate cutting of meat pieces. This specialized knife offers optimal comfort and efficiency for demanding meat preparation tasks.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8115.155.POM	155 mm	260 mm	-

STEAK KNIFE



ART. 8119.120.POM

STEEL: 56-57 HRC STAINLESS ; X50CRMOV15 | HANDLE: PLASTIC - POM

The steak knife is the ideal partner for an authentic steak experience. With its sharp, stainless steel blade, this knife allows for effortless and precise cutting of steaks and other types of meat. The sturdy handle made of POM plastic provides a comfortable and secure grip, ensuring a pleasant and safe cutting experience at every barbecue gathering.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8119.120.POM	120 mm	225 mm	-



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BREAD KNIFE



ART. 8121.210.POM

STEEL: **56-57 HRC STAINLESS ; X50CRMOV15** | HANDLE: **PLASTIC - POM**

The bread knife is the ideal tool for the effortless handling of bread and other baked goods. With its long, serrated blade, it allows for clean and precise cutting of crispy crusts and soft interiors without crushing. This specialized knife offers optimal efficiency in the preparation of sandwiches, rolls, and more.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8121.210.POM	210 mm	330 mm	serrated edge

MEAT FORK



ART. 8123

STEEL: **56-57 HRC STAINLESS ; X50CRMOV15** | HANDLE: **PLASTIC - POM**

The indispensable tool for a successful grilling experience. The sturdy meat fork allows for safe flipping and serving of grilled food such as meat, vegetables, or fish. Its durable and heat-resistant construction ensures optimal comfort and elegant safety at barbecue parties and family gatherings.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8123.155.POM	155 mm	325 mm	-
8123.210.POM	210 mm	380 mm	-

GRILL SET



ART. SET.0003.POM

STEEL: **56-57 HRC STAINLESS ; X50CRMOV15** | HANDLE: **PLASTIC - POM**

Our grill set, featuring a high-quality forged meat fork and full sized slicing knife, is an absolute must-have for all grill enthusiasts! With the high-quality meat fork, grilling food can be effortlessly flipped and served. The sturdy tines ensure a secure grip and absolute precision. The knife in this set is of outstanding quality, with an extremely sharp blade for precise cutting of juicy steaks, tender poultry and fresh vegetables. The grill set comes with a matching wooden case, making it always within reach and ready for action.

ART.	BLADE	TOTAL LENGTH	EXTRAS
SET.0003.POM	Meat Fork: 155 mm Chef Knife: 210 mm	Meat Fork: 325 mm Chef Knife: 350 mm	including wooden case

BELGIAN BLUE WHETSTONE



ART. 9940

GRIT RANGE: **1.000 - 5.000** | MATERIAL: **NATURAL STONE**

The Belgian Blue Whetstone, a high-quality natural stone quarried in Belgium is an indispensable wet sharpening stone with a grit range of 1.000 to 5.000. It is perfect for sharpening knives and cutting tools, ensuring the longevity and quality of edges for years to come. A must-have in every kitchen!

ART.	WIDTH	TOTAL LENGTH	EXTRAS
9940.100	40 mm	100 mm	-
9940.220	80 mm	220 mm	-



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NOTES



Don
Carlos





Friedr. Herder Abr. Sohn GmbH

Obere Dammstrasse 18

D-42653 Solingen

+49 212-230220

+49 212-2302210

info@herder-solingen.de

herder-solingen.de

since 1727



**Don
Carlos**

