

The Passion of Sharpness!

TRADITION & INNOVATION • MADE IN SOLINGEN SINCE 1727



UTILITY KNIVES

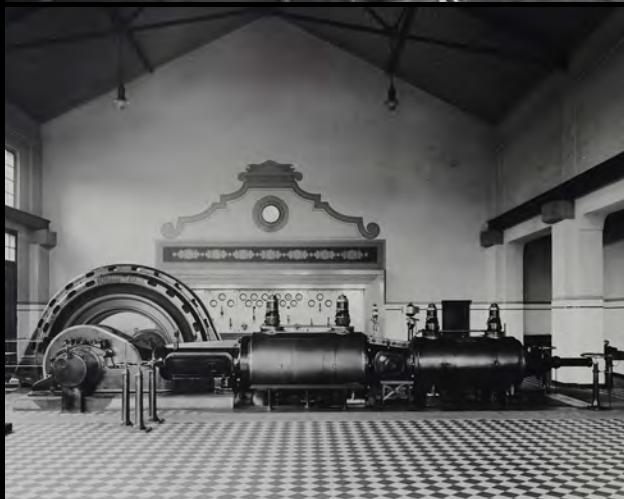
09 | 23

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.

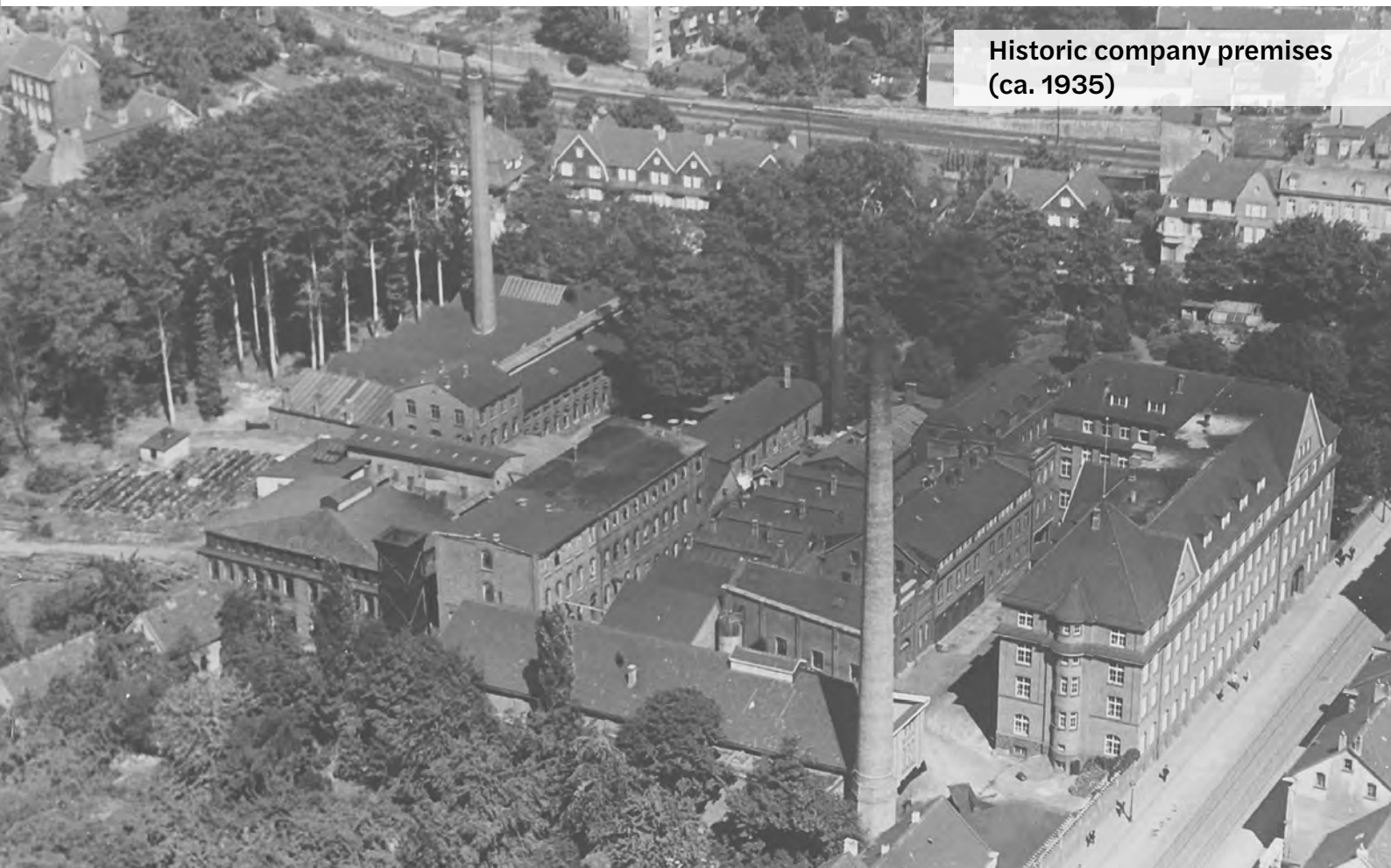
Over time, Abraham and Johann Peter Herder took over the company, followed by Johann Abraham Herder and his grandson Friedrich Herder. Friedrich continued the company under the name „Friedrich Herder Abraham Sohn.“ After Friedrich's death in 1887, Gustav Weyersberg took over the company.

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)

UTILITY KNIVES

RELIABLE PRECISION

Our utility knife series is not only suitable for professional butchers, chefs, and hunters but also for use in agriculture. Whether you're processing meat, slaughtering poultry, or need assistance with agricultural tasks such as breaking down larger animals or cutting fodder plants, our knives are versatile.

The blade of our utility knives is made of high-quality chrome-molybdenum steel, hardened to 56-57 Rockwell. This combination of hardness and flexibility allows for precise cuts and ensures long-lasting sharpness, even during demanding agricultural tasks.



Our utility knives are renowned for their excellent rust resistance, so you don't have to worry about corrosion.

The ergonomic wooden handle of our utility knives provides you with comfort and control during use. Even during extended work sessions, you'll notice the difference and benefit from improved handling and precision.

Whether you're processing meat in agriculture, slaughtering poultry, or handling other tasks, our utility knife series is the ideal choice. Trust in quality, precision, and reliability to make your agricultural work more efficient and professional.

since 1727

BONE CLEAVER



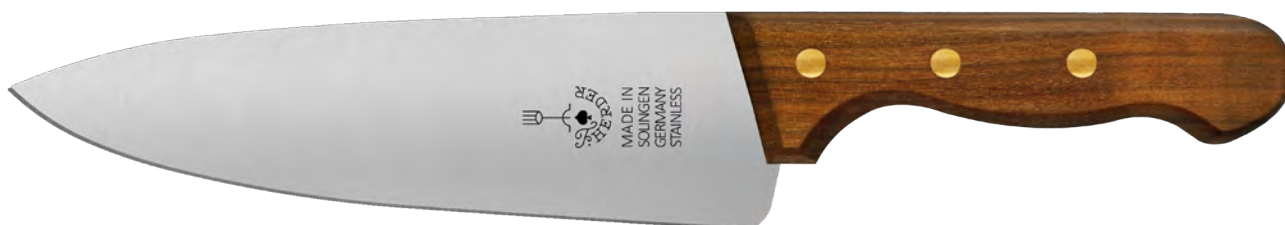
ART. 0313

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The bone cleaver is a specialized tool designed for cutting meat and splitting bones. With its particularly robust, thick, and sharp blade, this knife effortlessly cuts through bones, making it an essential instrument in meat processing and outdoor activities.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0313.160.WALNUT	160 mm	290 mm	-

CHEF KNIFE



ART. 0331

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The chef's knife is the versatile all-purpose tool in the kitchen. With its long blade, it effortlessly cuts through meat, fish, and vegetables. Precise and sharp cuts are guaranteed thanks to its versatility. A must-have for every chef!

ART.	BLADE	TOTAL LENGTH	EXTRAS
0331.210.WALNUT	210 mm	360 mm	-
0331.260.WALNUT	260 mm	410 mm	-



Don
Carlos



SANTOKU KNIFE



ART. 0341

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The Santoku knife, also known as the „three virtues blade,“ is a true multitasker. Perfect for cutting fish, meat, and vegetables. Enjoy precise cuts and the versatile application of this Japanese kitchen knife.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0341.170.WALNUT	170 mm	320 mm	-

CHINESE VEGETABLE CLEAVER



ART. 0344

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The Chinese vegetable cleaver, also known as a „Chinese vegetable knife,“ is a versatile tool that has been used in Chinese cuisine for centuries. With its wide and thin blade, it is excellent for chopping, slicing, and mincing vegetables. The broad and sharp blade allows for precise cutting and makes it easy to handle large quantities of ingredients.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0344.180.WALNUT	180 mm	330 mm	-

BULLNOSE BUTCHER KNIFE



ART. 0347

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The bullnose butcher knife is the specialist for trimming meat. With its sharp and curved blade, it allows effortless cutting of steaks and chops.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0347.140.WALNUT	140 mm	290 mm	-
0347.155.WALNUT	155 mm	305 mm	-
0347.180.WALNUT	180 mm	330 mm	-
0347.260.WALNUT	260 mm	410 mm	-
0347.310.WALNUT	310 mm	460 mm	-

BONING KNIFE



ART. 0354

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The boning knife, also known as a trimming knife, is a versatile tool for precise cuts. Originally designed for boning animals, it is also ideal for trimming meat, fish, and vegetables. A practical and robust knife for the kitchen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0354.155.WALNUT	155 mm	305 mm	-
0354.180.WALNUT	180 mm	330 mm	-

UTILITY KNIFE



ART. 0374

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The utility knife is the reliable companion for hunters and outdoor enthusiasts. With its sturdy blade and special shape, it enables precise work. An indispensable tool for game processing.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0374.130.WALNUT	130 mm	280 mm	-
0374.155.WALNUT	155 mm	305 mm	-

SKINNING KNIFE



ART. 0375

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The skinning knife is the specialist for precise skin removal. With its sharp and curved blade, it allows effortless skinning. An essential tool in meat processing and for passionate hunters.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0375.100.WALNUT	100 mm	250 mm	-

BUTCHER KNIFE



ART. 0388

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

Our standard butcher/slaughter knife features an extremely sharp blade - perfect for precise cutting of meat, poultry, and fish.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0388.120.WALNUT	120 mm	270 mm	-
0388.140.WALNUT	140 mm	290 mm	-
0388.160.WALNUT	160 mm	310 mm	-
0388.180.WALNUT	180 mm	330 mm	-
0388.210.WALNUT	210 mm	360 mm	-
0388.260.WALNUT	260 mm	410 mm	-
0388.310.WALNUT	310 mm	460 mm	-

SLAUGHTER KNIFE



ART. 0391

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

Our slaughter knife, equipped with a special clip-point blade, is an essential tool for anyone who values precision and control. The „clipped“ shape of the blade tip allows effortless and precise cutting in meat and fish, enabling accurate and controlled cuts.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0391.140.WALNUT	140 mm	290 mm	-
0391.190.WALNUT	190 mm	340 mm	-

SLICER KNIFE



ART. 0392

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The slicer knife is indispensable in places like slaughterhouses or butcher shops, as it enables precise and uniform cuts. Its rounded tip makes it versatile and provides a high level of safety. A true all-rounder for meat, poultry, and sausages.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0392.120.WALNUT	120 mm	270 mm	-
0392.140.WALNUT	140 mm	290 mm	-

BONING KNIFE



ART. 0395

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

The boning knife is an essential tool when it comes to precise meat deboning and portioning. With its durable, sharp blade, it effortlessly cuts through meat and tendons, helping you obtain ideal portions for preparation.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0395.130.WALNUT	130 mm	280 mm	-
0395.155.WALNUT	155 mm	305 mm	-
0395.210.WALNUT	210 mm	360 mm	-

SKINNING KNIFE



ART. 0455

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WOOD - WALNUT**

With our skinning knife, skinning, the removal of the skin from meat, is effortless and precise. Its special blade allows the skin to be „beaten out of the rind,“ a technical term used for removing the skin from pigs.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0455.155.WALNUT	155 mm	305 mm	-

LEATHER COVERS



Discover the perfect blend of protection and style with our unique knife leather covers, adorned with brass rivet details. These exclusive covers not only provide top-notch protection for your valuable knives but also bestow them with unparalleled elegance.

Crafted from genuine cowhide leather, these covers are specially designed to securely store your knives while adding a touch of luxury. The robust 3-layer construction shields your knives from scratches, impacts, and other damages. Combined with sturdy double stitching on the blade side, the leather cover stands up to our sharp knives.

The brass rivet details add a touch of sophistication to the covers, offering an appealing look suitable for both daily use and special occasions. Whether you're an avid cook, an outdoor enthusiast, or a passionate knife collector, these knife leather covers with golden rivets are the ideal choice to provide your knives with the protection and touch of glamour they deserve.



LEATHER COVER FOR BULLNOSE BUTCHER KNIFE



*Delivery without knife

ART. LEATHERCOVER.0347

The custom-made protective cover was specifically designed for bullnose butcher knives. It is made from high-quality genuine leather that securely encloses the sharp blade of the knife, protecting it from damage while providing safe storage and easy transportation. This leather cover is particularly robust and durable, meeting the demands of skinning animal hides.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
LEATHERCOVER.0347.140	140 mm	265 mm	--
LEATHERCOVER.0347.180	180 mm	315 mm	-
LEATHERCOVER.0347.260	260 mm	380 mm	-
LEATHERCOVER.0347.310	310 mm	435 mm	-

LEATHER COVER FOR SKINNING KNIFE



*Delivery without knife

ART. LEATHERCOVER.0375

The leather cover is specifically designed for skinning knives. Made from high-quality genuine leather, it provides a secure and durable protection for the sharp blade of the skinning knife, preventing any unintended injuries during transportation and storage.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
LEATHERCOVER.0375.100	100 mm	220 mm	-

LEATHER COVER FOR BUTCHING KNIFE



*Delivery without knife

ART. LEATHERCOVER.0388

The leather cover for butcher knives is an ideal solution to securely and safely store the sharp blades. The high-quality cowhide leather and custom-fit design ensure that the knife is protected from impacts and scratches while enabling secure transportation for butchers and chefs.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
LEATHERCOVER.0388.120	120 mm	240 mm	-
LEATHERCOVER.0388.140	140 mm	265 mm	-
LEATHERCOVER.0388.160	160 mm	285 mm	-
LEATHERCOVER.0388.180	180 mm	305 mm	-
LEATHERCOVER.0388.260	260 mm	380 mm	-
LEATHERCOVER.0388.310	310 mm	440 mm	-

LEATHER COVER FOR BONING KNIFE



*Delivery without knife

ART. LEATHERCOVER.0395

The leather sheath for boning knives is an indispensable accessory for professional butchers and meat processors. Made from sturdy cowhide leather, it provides reliable protection for the sharp blade of the boning knife, both during transportation and storage.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
LEATHERCOVER.0395.130	130 mm	260 mm	-
LEATHERCOVER.0395.155	155 mm	285 mm	-

STYLISH STORAGE

ELEGANCE MEETS FUNCTIONALITY

In the world of culinary arts, proper storage and secure transportation of high-quality knives are of utmost importance. This is precisely where our exclusive storage bags come into play. With their appealing design and excellent functionality, they are the perfect choice for discerning chefs and knife enthusiasts.

Our storage bags are made from high-quality fabric, which not only ensures durability but also adds an elegant touch. The highlight of the bag is the leather appliqué with the Friedr. Herder logo.

The interior lining of our storage bags is made of cut-resistant material, providing a secure storage solution for our sharp knives. With individually designed compartments and slots, each knife finds its own place.

In addition to the aesthetic aspect, our storage bags also offer practical benefits. They protect your knives from dust, moisture, and other external influences, ensuring that both blades and handles remain in top condition for longer. Moreover, the convenient design facilitates easy access to your knives, so you always have the right tool at hand when you need it.

Discover the perfect combination of elegance and functionality with our storage bags. Create your own, individual set effortlessly.



Don
Carlos



STORAGE BAG

ART. BAG.SMALL

The storage bags offer 3 individually designed compartments, providing secure storage for your valuable knives. Each compartment has 2 Velcro closures inside and outside, ensuring a secure seal for the bag. This guarantees safe transportation for your knives. Our storage bags are made from high-quality, sturdy, and cut-resistant fabric.

Suitable for blade lengths of up to 21 cm.

ART.	HEIGHT	WIDTH
BAG.SMALL.GREEN	390 mm	225 mm
BAG.SMALL.BLUE	390 mm	225 mm
BAG.SMALL.BROWN	390 mm	225 mm
BAG.SMALL.BLACK	390 mm	225 mm



*Delivery without knives

SHARPENING STEEL



ART. 1188

HANDLE: **WOOD - WALNUT**

The sharpening steel, also known as honing steel or honing rod, is an essential tool for knife maintenance. With its smooth, hard surface, the sharpening steel sharpens the blade by removing fine metal particles and realigning the edge. Regular honing of the knife with a sharpening steel increases edge retention and precision, allowing the knife to remain sharp for longer and enabling precise cuts.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
1188.210.WALNUT	200 mm	335 mm	-



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**

