

# *The Passion of Sharpness!*

TRADITION & INNOVATION • MADE IN SOLINGEN SINCE 1727



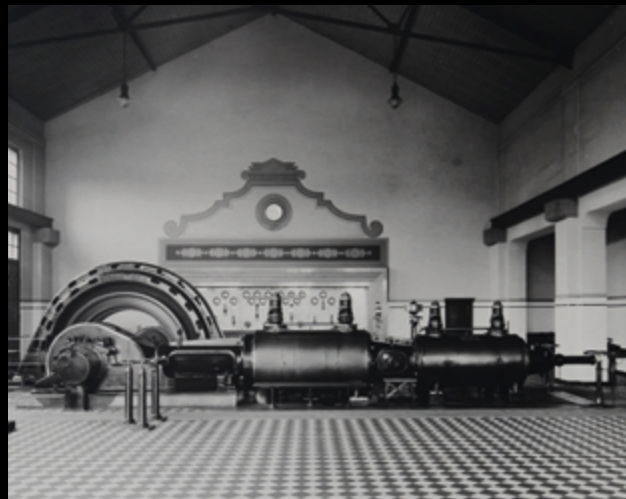
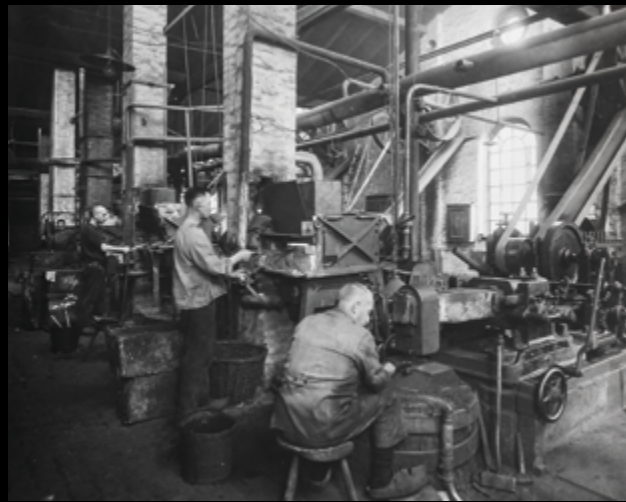
**CHEF KNIVES**  
**MADERA**  
09 | 23

*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.

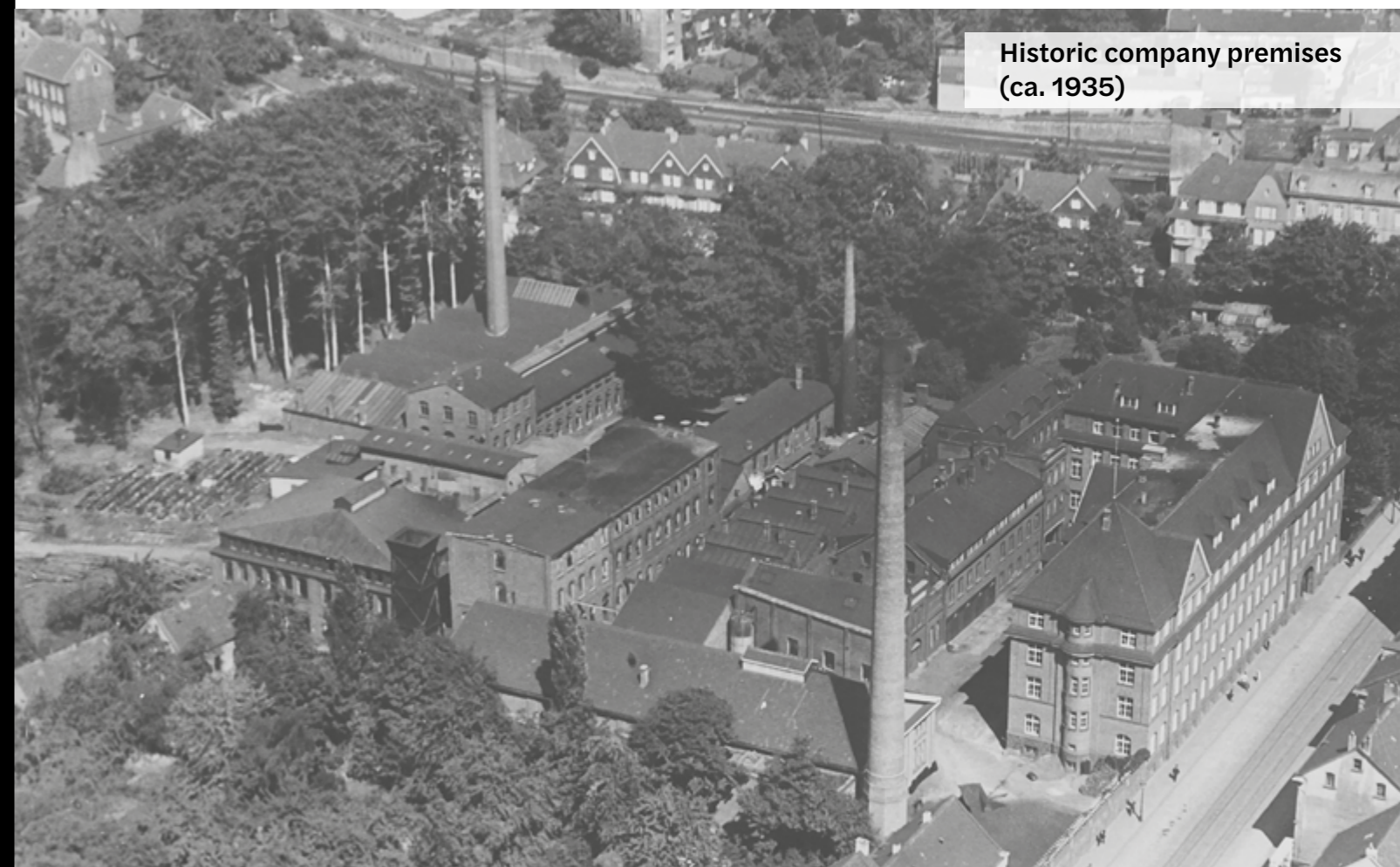
Over time, Abraham and Johann Peter Herder took over the company, followed by Johann Abraham Herder and his grandson Friedrich Herder. Friedrich continued the company under the name „Friedrich Herder Abraham Sohn.“ After Friedrich's death in 1887, Gustav Weyersberg took over the company.

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 KNIVES MADERA

TRADITION MEETS MODERNITY



Immerse yourself in the world of our hand-forged knife series „Madera,“ where timeless craftsmanship meets modern flair. Our skilled forging and sharpening experts pour their entire expertise and dedication into each knife to ensure a top-tier product for your culinary pleasure.

**MATERIAL & PRECISION:** In the crafting of our knife blades, we employ tried-and-true drop forging techniques that have proven themselves for over a century. Forged from premium stainless steel, these knives promise exceptional sharpness and enduring edge retention. Thanks to the semi-tall bolster, the design combines a consistently thin blade while ensuring optimal protection. Even if you slip, there's no risk of injury. The connection between handle and blade is achieved through heat-resistant specialized adhesive, firmly attaching the handle to the tang. Our sharpening experts then ensure a seamless transition between handle and blade.

**HANDLES & USABILITY:** The handles of our Madera series are ergonomically designed:

- The **walnut wood** handle is carefully oiled to preserve its natural beauty and durability.
- For enthusiasts of exquisite individual pieces, there's the handle made of **Italian olive wood**. A distinctive feature of this wood is its grain, which is unique to each knife, making each handle one of a kind.

Both variations offer perfect balance and pleasant handling. They are crafted in our in-house carpentry workshop - from raw wood to the final product. This allows us to ensure our top-notch quality at every step of production.

## CHEF KNIFE - 16 CM



**ART. 0914.160.OLIVE.HERDER**

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

Your indispensable all-rounder in the kitchen. Thanks to its optimal length, it excels in precise cutting tasks. Whether it's vegetables, meat, or fish, this knife combines functionality with comfort, ensuring daily perfection with every cut.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0914.160.OLIVE.HERDER	160 mm	305 mm	-

## CHEF KNIFE - 16 CM



**ART. 0914.160.WALNUT.HERDER**

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

Your indispensable all-rounder in the kitchen. Thanks to its optimal length, it excels in precise cutting tasks. Whether it's vegetables, meat, or fish, this knife combines functionality with comfort, ensuring daily perfection with every cut.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0914.160.WALNUT.HERDER	160 mm	305 mm	-

## CHEF KNIFE - 21 CM



**ART. 0914.210.OLIVE.HERDER**

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

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
0914.210.OLIVE.HERDER	210 mm	355 mm	-

## CHEF KNIFE - 21 CM



**ART. 0914.210.WALNUT.HERDER**

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

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
0914.210.WALNUT.HERDER	210 mm	355 mm	-

## STEAK KNIFE



**ART. 0919.120.OLIVE.HERDER**

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

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 olive wood provides a comfortable and secure grip, ensuring a pleasant and safe cutting experience at every barbecue gathering.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0919.120.OLIVE.HERDER	120 mm	230 mm	-

## STEAK KNIFE



**ART. 0919.120.WALNUT.HERDER**

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

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 olive wood provides a comfortable and secure grip, ensuring a pleasant and safe cutting experience at every barbecue gathering.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0919.120.WALNUT.HERDER	120 mm	230 mm	-

## BREAD KNIFE



**ART. 0921.220.OLIVE.W.HERDER**

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

The bread knife is an essential tool for effortless processing of bread and other baked goods. With its long serrated blade, it allows clean and precise cutting of crispy crusts and soft interiors without crushing the baked goods. This specialized knife offers optimal comfort and efficiency when preparing sandwiches, rolls, and more.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0921.220.OLIVE.W.HERDER	220 mm	345 mm	-

## BREAD KNIFE



**ART. 0921.220.WALNUT.W.HERDER**

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

The bread knife is an essential tool for effortless processing of bread and other baked goods. With its long serrated blade, it allows clean and precise cutting of crispy crusts and soft interiors without crushing the baked goods. This specialized knife offers optimal comfort and efficiency when preparing sandwiches, rolls, and more.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0921.220.WALNUT.W.HERDER	220 mm	345 mm	-

## SANTOKU-KNIFE



**ART. 0941.160.OLIVE.HERDER**

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

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

ART.	BLADE	TOTAL LENGTH	EXTRAS
0941.160.OLIVE.HERDER	160 mm	280 mm	-

## SANTOKU-KNIFE



**ART. 0941.160.WALNUT.HERDER**

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

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

ART.	BLADE	TOTAL LENGTH	EXTRAS
0941.160.WALNUT.HERDER	160 mm	280 mm	-

## BIRD'S BEAK



### ART. 0953.070.OLIVE.HERDER

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

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
0953.070.OLIVE.HERDER	70 mm	175 mm	-

## BIRD'S BEAK



### ART. 0953.070.WALNUT.HERDER

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

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
0953.070.WALNUT.HERDER	70 mm	175 mm	-

## PARING KNIFE



### ART. 0956.080.OLIVE.HERDER

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

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
0956.080.OLIVE.HERDER	80 mm	195 mm	-

## PARING KNIFE



### ART. 0956.080.WALNUT.HERDER

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

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
0956.080.WALNUT.HERDER	80 mm	195 mm	-



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