

# The Passion of Sharpness!

TRADITION & INNOVATION - MADE IN SOLINGEN SINCE 1727



HOME & GARDEN

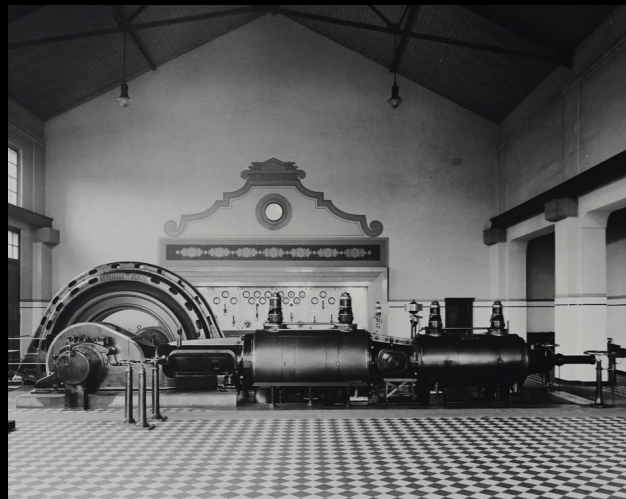
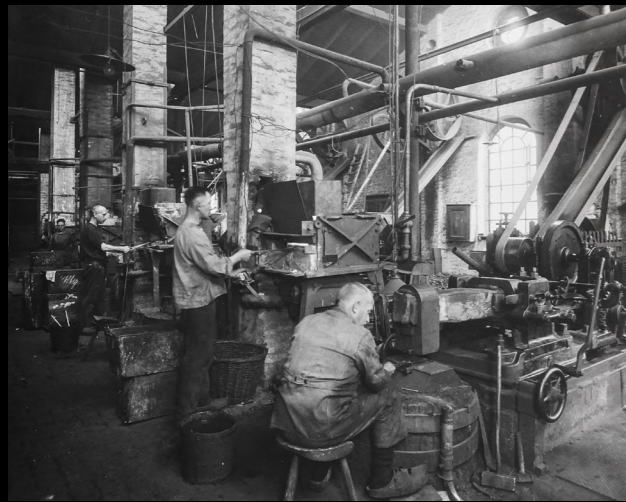
09 | 23

*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.

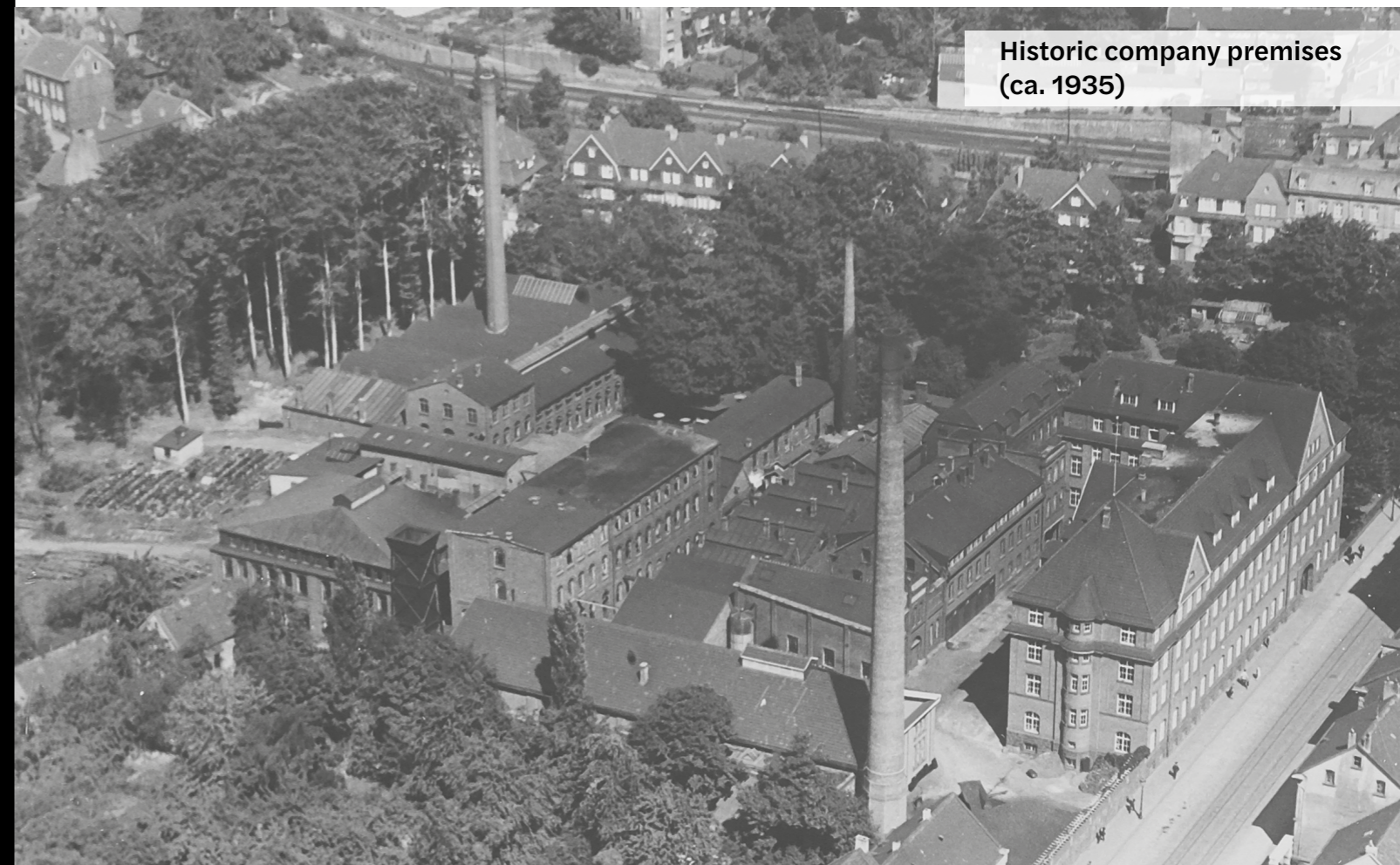
Over time, Abraham and Johann Peter Herder took over the company, followed by Johann Abraham Herder and his grandson Friedrich Herder. Friedrich continued the company under the name „Friedrich Herder Abraham Sohn.“ After Friedrich's death in 1887, Gustav Weyersberg took over the company.

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)

# ZÖPPKEN STYLE



We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, seamless transition between blade and handle, rustproof or carbon, and yet ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with **four** different wood handles and **five** different blade decorations. Naturally handmade in Solingen.

## THE BLADE SHAPE

**CLASSIC ZÖPPKEN/PARING KNIFE** STRAIGHT BLADE  
ART. 0333.080



**HOLLOW EDGE/BIRD'S BEAK** CURVED BLADE  
ART. 0337.070

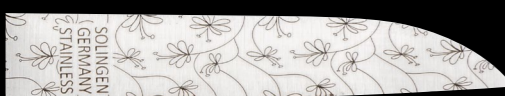


**MEDIUM-POINT/UTILITY KNIFE** POINTED BLADE  
ART. 0339.090



## THE BLADE MATERIAL

**STAINLESS (RF)**  
ART. RF



**CARBON (CS)**  
ART. CS



## THE HANDLE MATERIAL

**PADOUK FROM GABON**  
ART. PADOUK



**CHERRY FROM GERMANY**  
ART. CHERRY



**OLIVE FROM ITALY**  
ART. OLIVE



**WALNUT FROM USA**  
ART. WALNUT



since 1727

## THE BLADE DECORATION

**MOSAIC LASER ENGRAVING**  
ART. MOSAIK



**FLOWER LASER ENGRAVING**  
ART. BLUMEN



**VINE LASER ENGRAVING**  
ART. RANKEN



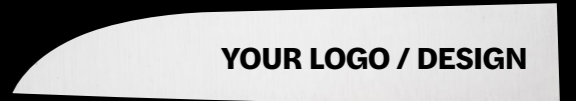
**LEAF LASER ENGRAVING**  
ART. BLATT



**HERDER-LOGO LASER ENGRAVING**  
ART. HERDER



**INDIVIDUAL DESIGN/COMPANY LOGO**



For orders of **60 pieces** or more, we can engrave your logo or desired design on the blades. Please contact us for further inquiries!

## COMPOSITION OF THE ITEM NUMBER

### BLADE SHAPE

The first two numbers categorize the item within the respective product group and remain the same for each variant.

### HANDLE MATERIAL

The third part of the item number indicates the type of wood: CHERRY, PADOUK, WALNUT und OLIVE.

**0333.080. CS . CHERRY . BLATT**

### BLADE MATERIAL

CS and RF indicate carbon or stainless steel.

### BLADE DECORATION

The last part of the item number represents the blade decoration: MOSAIK, BLUMEN, BLATT, RANKEN und HERDER.

## ZÖPPKEN STYLE PARING KNIFE - VINE DECORATION



**ART. 0333.RANKEN** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0333.080.CS.CHERRY.RANKEN	80 mm	185 mm	-
0333.080.CS.OLIVE.RANKEN	80 mm	185 mm	-
0333.080.CS.PADOUK.RANKEN	80 mm	185 mm	-
0333.080.CS.WALNUT.RANKEN	80 mm	185 mm	-
0333.080.RF.CHERRY.RANKEN	80 mm	185 mm	-
0333.080.RF.OLIVE.RANKEN	80 mm	185 mm	-
0333.080.RF.PADOUK.RANKEN	80 mm	185 mm	-
0333.080.RF.WALNUT.RANKEN	80 mm	185 mm	-

## ZÖPPKEN STYLE PARING KNIFE - LEAF DECORATION



**ART. 0333.BLATT** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0333.080.CS.CHERRY.BLATT	80 mm	185 mm	-
0333.080.CS.OLIVE.BLATT	80 mm	185 mm	-
0333.080.CS.PADOUK.BLATT	80 mm	185 mm	-
0333.080.CS.WALNUT.BLATT	80 mm	185 mm	-
0333.080.RF.CHERRY.BLATT	80 mm	185 mm	-
0333.080.RF.OLIVE.BLATT	80 mm	185 mm	-
0333.080.RF.PADOUK.BLATT	80 mm	185 mm	-
0333.080.RF.WALNUT.BLATT	80 mm	185 mm	-

## ZÖPPKEN STYLE PARING KNIFE - HERDER-LOGO DEKOR



**ART. 0333.HERDER** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0333.080.CS.CHERRY.HERDER	80 mm	185 mm	-
0333.080.CS.OLIVE.HERDER	80 mm	185 mm	-
0333.080.CS.PADOUK.HERDER	80 mm	185 mm	-
0333.080.CS.WALNUT.HERDER	80 mm	185 mm	-
0333.080.RF.CHERRY.HERDER	80 mm	185 mm	-
0333.080.RF.OLIVE.HERDER	80 mm	185 mm	-
0333.080.RF.PADOUK.HERDER	80 mm	185 mm	-
0333.080.RF.WALNUT.HERDER	80 mm	185 mm	-

## ZÖPPKEN STYLE PARING KNIFE - FLOWER DECORATION



**ART. 0333.BLUMEN** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0333.080.CS.CHERRY.BLUMEN	80 mm	185 mm	-
0333.080.CS.OLIVE.BLUMEN	80 mm	185 mm	-
0333.080.CS.PADOUK.BLUMEN	80 mm	185 mm	-
0333.080.CS.WALNUT.BLUMEN	80 mm	185 mm	-
0333.080.RF.CHERRY.BLUMEN	80 mm	185 mm	-
0333.080.RF.OLIVE.BLUMEN	80 mm	185 mm	-
0333.080.RF.PADOUK.BLUMEN	80 mm	185 mm	-
0333.080.RF.WALNUT.BLUMEN	80 mm	185 mm	-

## ZÖPPKEN STYLE PARING KNIFE - MOSAIC DECORATION



**ART. 0333.MOSAIK** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0333.080.CS.CHERRY.MOSAIK	80 mm	185 mm	-
0333.080.CS.OLIVE.MOSAIK	80 mm	185 mm	-
0333.080.CS.PADOUK.MOSAIK	80 mm	185 mm	-
0333.080.CS.WALNUT.MOSAIK	80 mm	185 mm	-
0333.080.RF.CHERRY.MOSAIK	80 mm	185 mm	-
0333.080.RF.OLIVE.MOSAIK	80 mm	185 mm	-
0333.080.RF.PADOUK.MOSAIK	80 mm	185 mm	-
0333.080.RF.WALNUT.MOSAIK	80 mm	185 mm	-

## ZÖPPKEN STYLE HOLLOW EDGE - VINE DECORATION



**ART. 0337.RANKEN** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0337.070.CS.CHERRY.RANKEN	70 mm	175 mm	-
0337.070.CS.OLIVE.RANKEN	70 mm	175 mm	-
0337.070.CS.PADOUK.RANKEN	70 mm	175 mm	-
0337.070.CS.WALNUT.RANKEN	70 mm	175 mm	-
0337.070.RF.CHERRY.RANKEN	70 mm	175 mm	-
0337.070.RF.OLIVE.RANKEN	70 mm	175 mm	-
0337.070.RF.PADOUK.RANKEN	70 mm	175 mm	-
0337.070.RF.WALNUT.RANKEN	70 mm	175 mm	-

## ZÖPPKEN STYLE HOLLOW EDGE - LEAF DECORATION



**ART. 0337.BLATT** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0337.070.CS.CHERRY.BLATT	70 mm	175 mm	-
0337.070.CS.OLIVE.BLATT	70 mm	175 mm	-
0337.070.CS.PADOUK.BLATT	70 mm	175 mm	-
0337.070.CS.WALNUT.BLATT	70 mm	175 mm	-
0337.070.RF.CHERRY.BLATT	70 mm	175 mm	-
0337.070.RF.OLIVE.BLATT	70 mm	175 mm	-
0337.070.RF.PADOUK.BLATT	70 mm	175 mm	-
0337.070.RF.WALNUT.BLATT	70 mm	175 mm	-

## ZÖPPKEN STYLE HOLLOW EDGE - HERDER-LOGO DEKOR



**ART. 0337.HERDER** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0337.070.CS.CHERRY.HERDER	70 mm	175 mm	-
0337.070.CS.OLIVE.HERDER	70 mm	175 mm	-
0337.070.CS.PADOUK.HERDER	70 mm	175 mm	-
0337.070.CS.WALNUT.HERDER	70 mm	175 mm	-
0337.070.RF.CHERRY.HERDER	70 mm	175 mm	-
0337.070.RF.OLIVE.HERDER	70 mm	175 mm	-
0337.070.RF.PADOUK.HERDER	70 mm	175 mm	-
0337.070.RF.WALNUT.HERDER	70 mm	175 mm	-

## ZÖPPKEN STYLE HOLLOW EDGE - FLOWER DECORATION



**ART. 0337.BLUMEN** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0337.070.CS.CHERRY.BLUMEN	70 mm	175 mm	-
0337.070.CS.OLIVE.BLUMEN	70 mm	175 mm	-
0337.070.CS.PADOUK.BLUMEN	70 mm	175 mm	-
0337.070.CS.WALNUT.BLUMEN	70 mm	175 mm	-
0337.070.RF.CHERRY.BLUMEN	70 mm	175 mm	-
0337.070.RF.OLIVE.BLUMEN	70 mm	175 mm	-
0337.070.RF.PADOUK.BLUMEN	70 mm	175 mm	-
0337.070.RFWALNUT.BLUMEN	70 mm	175 mm	-

## ZÖPPKEN STYLE HOLLOW EDGE - MOSAIC DECORATION

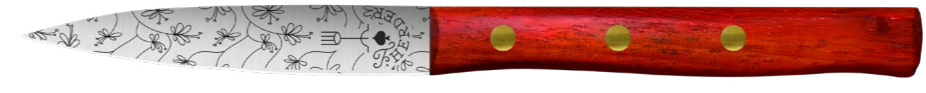


**ART. 0337.MOSAIK** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0337.070.CS.CHERRY.MOSAIK	70 mm	175 mm	-
0337.070.CS.OLIVE.MOSAIK	70 mm	175 mm	-
0337.070.CS.PADOUK.MOSAIK	70 mm	175 mm	-
0337.070.CS.WALNUT.MOSAIK	70 mm	175 mm	-
0337.070.RF.CHERRY.MOSAIK	70 mm	175 mm	-
0337.070.RF.OLIVE.MOSAIK	70 mm	175 mm	-
0337.070.RF.PADOUK.MOSAIK	70 mm	175 mm	-
0337.070.RFWALNUT.MOSAIK	70 mm	175 mm	-

## ZÖPPKEN STYLE MEDIUM-POINT - VINE DECORATION

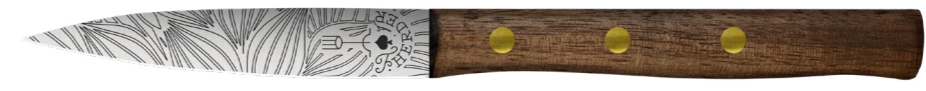


**ART. 0339.RANKEN** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Naturally handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0339.090.CS.CHERRY.RANKEN	90 mm	195 mm	-
0339.090.CS.OLIVE.RANKEN	90 mm	195 mm	-
0339.090.CS.PADOUK.RANKEN	90 mm	195 mm	-
0339.090.CS.WALNUT.RANKEN	90 mm	195 mm	-
0339.090.RF.CHERRY.RANKEN	90 mm	195 mm	-
0339.090.RF.OLIVE.RANKEN	90 mm	195 mm	-
0339.090.RF.PADOUK.RANKEN	90 mm	195 mm	-
0339.090.RFWALNUT.RANKEN	90 mm	195 mm	-

## ZÖPPKEN STYLE MEDIUM-POINT - LEAF DECORATION



**ART. 0339.BLATT** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0339.090.CS.CHERRY.BLATT	90 mm	195 mm	-
0339.090.CS.OLIVE.BLATT	90 mm	195 mm	-
0339.090.CS.PADOUK.BLATT	90 mm	195 mm	-
0339.090.CS.WALNUT.BLATT	90 mm	195 mm	-
0339.090.RF.CHERRY.BLATT	90 mm	195 mm	-
0339.090.RF.OLIVE.BLATT	90 mm	195 mm	-
0339.090.RF.PADOUK.BLATT	90 mm	195 mm	-
0339.090.RFWALNUT.BLATT	90 mm	195 mm	-

## ZÖPPKEN STYLE MEDIUM-POINT - HERDER-LOGO DEKOR



**ART. 0339.HERDER** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0339.090.CS.CHERRY.HERDER	90 mm	195 mm	-
0339.090.CS.OLIVE.HERDER	90 mm	195 mm	-
0339.090.CS.PADOUK.HERDER	90 mm	195 mm	-
0339.090.CS.WALNUT.HERDER	90 mm	195 mm	-
0339.090.RF.CHERRY.HERDER	90 mm	195 mm	-
0339.090.RF.OLIVE.HERDER	90 mm	195 mm	-
0339.090.RF.PADOUK.HERDER	90 mm	195 mm	-
0339.090.RF.WALNUT.HERDER	90 mm	195 mm	-

## ZÖPPKEN STYLE MEDIUM-POINT - FLOWER DECORATION

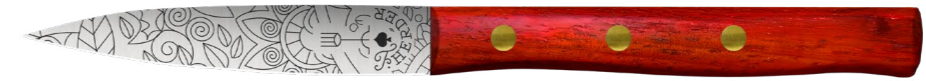


**ART. 0339.BLUMEN** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0339.090.CS.CHERRY.BLUMEN	90 mm	195 mm	-
0339.090.CS.OLIVE.BLUMEN	90 mm	195 mm	-
0339.090.CS.PADOUK.BLUMEN	90 mm	195 mm	-
0339.090.CS.WALNUT.BLUMEN	90 mm	195 mm	-
0339.090.RF.CHERRY.BLUMEN	90 mm	195 mm	-
0339.090.RF.OLIVE.BLUMEN	90 mm	195 mm	-
0339.090.RF.PADOUK.BLUMEN	90 mm	195 mm	-
0339.090.RF.WALNUT.BLUMEN	90 mm	195 mm	-

## ZÖPPKEN STYLE MEDIUM-POINT - MOSAIC DECORATION



**ART. 0339.MOSAIK** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **WOOD**

We have reinterpreted the Solinger Zöppken without breaking with traditions. Stable 3-rivet design, flush transition between blade and handle, stainless steel or carbon, and ground thinner than ever before - for maximum sharpness. The Zöppken Style is available with four different wood handles and five different blade decorations. Handmade in Solingen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0339.090.CS.CHERRY.MOSAIK	90 mm	195 mm	-
0339.090.CS.OLIVE.MOSAIK	90 mm	195 mm	-
0339.090.CS.PADOUK.MOSAIK	90 mm	195 mm	-
0339.090.CS.WALNUT.MOSAIK	90 mm	195 mm	-
0339.090.RF.CHERRY.MOSAIK	90 mm	195 mm	-
0339.090.RF.OLIVE.MOSAIK	90 mm	195 mm	-
0339.090.RF.PADOUK.MOSAIK	90 mm	195 mm	-
0339.090.RF.WALNUT.MOSAIK	90 mm	195 mm	-

## ZÖPPKEN STYLE SET - CHERRY



**ART. SET.0003** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **CHERRY - WOOD**

With the Zöppken Style 3-piece set, you are optimally equipped for any kitchen task. Each of the three knives comes in a high-quality wood case made from locally sourced solid Red Beech, which presents your sharp kitchen companions perfectly or provides secure storage in your drawer. The set is available in both carbon and stainless steel versions. Each set offers three different blade shapes: the classic Zöppken, the bird's beak and the utility knife. The handle is made of high-quality cherry wood from Germany with a Herder logo engraving.

ART.	WIDTH	LENGTH	EIGENSCHAFTEN
SET.0003.CS.CHERRY.HERDER	85 mm	220 mm	-
SET.0003.RF.CHERRY.HERDER	85 mm	220 mm	-

## ZÖPPKEN STYLE SET - OLIVE



**ART. SET.0003** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **OLIVE - WOOD**

With the Zöppken Style 3-piece set, you are optimally equipped for any kitchen task. Each of the three knives comes in a high-quality wood case made from locally sourced solid Red Beech, which presents your sharp kitchen companions perfectly or provides secure storage in your drawer. The set is available in both carbon and stainless steel versions. Each set offers three different blade shapes: the classic Zöppken, the bird's beak and the utility knife. The handle is made of high-quality olive wood from Italy with vine engravings on both sides.

ART.	WIDTH	LENGTH	EXTRAS
SET.0003.CS.OLIVE.RANKEN	85 mm	220 mm	-
SET.0003.RF.OLIVE.RANKEN	85 mm	220 mm	-

## ZÖPPKEN STYLE SET - PADOUK



**ART. SET.0003** STEEL: **59-60 HRC - CARBON (CS) / 56-57 HRC - STAINLESS (RF)** | HANDLE: **PADOUK - WOOD**

With the Zöppken Style 3-piece set, you are optimally equipped for any kitchen task. Each of the three knives comes in a high-quality wood case made from locally sourced solid Red Beech, which presents your sharp kitchen companions perfectly or provides secure storage in your drawer. The set is available in both carbon and stainless steel versions. Each set offers three different blade shapes: the classic Zöppken, the bird's beak and the utility knife. The handle is made of high-quality padouk wood from Gabon with flower engravings on both sides.

ART.	WIDTH	LENGTH	EXTRAS
SET.0003.CS.PADOUK.BLUMEN	85 mm	220 mm	-
SET.0003.RF.PADOUK.BLUMEN	85 mm	220 mm	-

## ZÖPPKEN STYLE SET - WALNUT



**ART. SET.0003** STEEL: **59-60 HRC - CARBON / 56-57 HRC - STAINLESS** | HANDLE: **WALNUT - WOOD**

With the Zöppken Style 3-piece set, you are optimally equipped for any kitchen task. Each of the three knives comes in a high-quality wood case made from locally sourced solid Red Beech, which presents your sharp kitchen companions perfectly or provides secure storage in your drawer. The set is available in both carbon and stainless steel versions. Each set offers three different blade shapes: the classic Zöppken, the bird's beak and the utility knife. The handle is made of high-quality walnut wood from USA with mosaic engravings on both sides.

ART.	WIDTH	LENGTH	EXTRAS
SET.0003.CS.WALNUT.MOSAIK	85 mm	220 mm	-
SET.0003.RF.WALNUT.MOSAIK	85 mm	220 mm	-

## ZÖPPKEN STYLE SET - MIX



**ART. SET.0003** STEEL: **59-60 HRC - CARBON / 56-57 HRC - STAINLESS** | HANDLE: **MIX - WOOD**

With the Zöppken Style 3-piece set, you are optimally equipped for any kitchen task. Each of the three knives comes in a high-quality wood case made from locally sourced solid Red Beech, which presents your sharp kitchen companions perfectly or provides secure storage in your drawer. The set is available in both carbon and stainless steel versions. Each set offers three different blade shapes: the classic Zöppken, the bird's beak and the utility knife. The mix set includes three different decorations and wood types: the bird's beak with an Olive wood handle and vine decoration, the classic Zöppken Style with a padouk wood handle and flower decoration, and the utility knife with a Walnut wood handle and mosaic decoration.

ART.	WIDTH	LENGTH	EXTRAS
SET.0003.CS.MIX.MIX	85 mm	220 mm	-
SET.0003.RF.MIX.MIX	85 mm	220 mm	-



# SUSTAINABLE DESIGN

## WOODEN HANDLES THAT BLEND NATURE AND CRAFTSMANSHIP

Wood handles not only add an aesthetic touch to knives but also offer outstanding qualities such as durability, ease of handling, and a comfortable grip. The grain of the wood makes each knife unique. Among the various wood types used for knife handles, we have focused on Olive, Cherry, Beech, Black Oak, Walnut, and Padouk.



### Olive from Italy

Olive wood is known for its warm and captivating hues that range from golden yellow to dark brown. Each olive wood handle is unique, featuring a distinct grain pattern. The inherent durability of the wood makes it resistant to moisture, making olive wood handles an excellent choice for kitchen knives that need to withstand daily use.



### Cherry from Germany

Cherry wood, with its vibrant reddish-brown tones, imparts a warm and inviting touch to knives. The fine texture of the wood provides a pleasant tactile experience and a secure grip. Cherry wood handles are not only functional but also aesthetically pleasing.



### Beech from Germany

Beech wood, as a native wood, is a popular choice for knife handles. Its light color and smooth surface give the handles a timeless and simple appearance. Beech wood handles are durable and ergonomically designed, making them a practical option for everyday use.



### Black Oak from Germany

Black Oak is a sophisticated choice for discerning knife enthusiasts. The dark wood showcases a distinctive grain pattern that gives each knife an elegant and unique appearance. The excellent hardness and stability of black oak make it a reliable companion in the kitchen.



### Walnut from USA

Walnut wood is distinguished by its deep, dark color and appealing grain pattern. The hardness and durability of walnut wood make it a perfect material for high-quality knife handles, ensuring longevity and a comfortable grip.



### Padouk from Gabon

Padouk wood is an exotic wood known for its vibrant colors, ranging from orange to deep purple. Its lively appearance makes every knife with a Padouk handle a true eye-catcher. In addition to its aesthetics, Padouk wood is also durable and retains its beauty over many years.

## SUSTAINABILITY



Similar to the production of our blades, our wood handles are also manufactured in-house at our company in Solingen. Producing within our own facility offers numerous advantages, such as close monitoring of production processes and ensuring our quality standards. Another important benefit is that by avoiding long transportation routes, we reduce energy consumption and CO2 emissions. Locally produced knives also contribute to minimizing the emission of harmful greenhouse gases. In this way, we aim to make a positive contribution to climate change and create a sustainable and future-oriented corporate culture.

## CONSTANT PARING KNIFE



**ART. 1386**

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

The ideal kitchen companion for fruits and vegetables. The sharp, straight blade enables 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
1386.080.BEECH.CONSTANT	80 mm	180 mm	-
1386.080.BLOAK.CONSTANT	80 mm	180 mm	-
1386.080.CHERRY.CONSTANT	80 mm	180 mm	-
1386.080.OLIVE.CONSTANT	80 mm	180 mm	-
1386.080.WALNUT.CONSTANT	80 mm	180 mm	-

## CONSTANT PARING KNIFE



**ART. 8386**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **KUNSTSTOFF - POLYPROPYLEN**

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 convenience and efficiency for delicate cutting tasks in the kitchen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8386.080.BLACK.CONSTANT	80 mm	180 mm	-
8386.080.BLUE.CONSTANT	80 mm	180 mm	-
8386.080.GREEN.CONSTANT	80 mm	180 mm	-
8386.080.NEOGRE.CONSTANT	80 mm	180 mm	-
8386.080.NEOPINK.CONSTANT	80 mm	180 mm	-
8386.080.NEORED.CONSTANT	80 mm	180 mm	-
8386.080.NEOYEL.CONSTANT	80 mm	180 mm	-
8386.080.WHITE.CONSTANT	80 mm	180 mm	-

## HUMPBACK KNIFE - BEECH



**ART. 0336**

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

The Humpback knife, recognizable by its curved blade and the characteristic 'hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.BEECH	110 mm	220 mm	-

## HUMPBACK KNIFE - BLACK OAK



**ART. 0336**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **BLACK OAK - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic 'hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.BLOAK	110 mm	220 mm	-

## HUMPBACK KNIFE - CHERRY



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **CHERRY - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.CHERRY	110 mm	220 mm	-

## HUMPBACK KNIFE - PADOUK



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PADOUK - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.PADOUK	110 mm	220 mm	-

## HUMPBACK KNIFE - OLIVE



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **OLIVE - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.OLIVE	110 mm	220 mm	-

## HUMPBACK KNIFE - WALNUT



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WALNUT - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.WALNUT	110 mm	220 mm	-

## HUMPBACK KNIFE - BEECH WITH WAVE CUT



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **BEECH - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.BEECH.W	110 mm	220 mm	wave cut

## HUMPBACK KNIFE - CHERRY WITH WAVE CUT



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **CHERRY - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.CHERRY.W	110 mm	220 mm	wave cut

## HUMPBACK KNIFE - BLACK OAK WITH WAVE CUT



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **BLACK OAK - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.BLOAK.W	110 mm	220 mm	wave cut

## HUMPBACK KNIFE - OLIVE WITH WAVE CUT



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **OLIVE - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic ,hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.OLIVE.W	110 mm	220 mm	wave cut

## HUMPBACK KNIFE - PADOUK WITH WAVE CUT



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PADOUK - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic 'hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.PADOUK.W	110 mm	220 mm	wave cut

## HUMPBACK KNIFE - WALNUT WITH WAVE CUT



**ART. 0336** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WALNUT - WOOD**

The Humpback knife, recognizable by its curved blade and the characteristic 'hump' in the middle, is a versatile tool in the kitchen. It excels at precise cutting, chopping, and mincing of ingredients such as herbs, vegetables, and meat. The curved shape of the blade enables a gentle rocking motion, making the Humpback knife an indispensable companion for chefs who value accuracy and efficiency.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0336.110.WALNUT.W	110 mm	220 mm	wave cut

## STEAK KNIFE - BEECH



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **BEECH - WOOD**

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
0319.110.BEECH	115 mm	220 mm	-

## STEAK KNIFE - BLACK OAK



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **BLACK OAK - WOOD**

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
0319.110.BLOAK	115 mm	220 mm	-

## STEAK KNIFE - CHERRY



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **CHERRY - WOOD**

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
0319.110.CHERRY	115 mm	220 mm	-

## STEAK KNIFE - PADOUK



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PADOUK - WOOD**

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
0319.110.PADOUK	115 mm	220 mm	-

## STEAK KNIFE - OLIVE



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **OLIVE - WOOD**

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
0319.110.OLIVE	115 mm	220 mm	-

## STEAK KNIFE - WALNUT



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **WALNUT - WOOD**

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
0319.110.WALNUT	115 mm	220 mm	-

## STEAK KNIFE - BEECH WITH WAVE CUT



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **BEECH - WOOD**

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
0319.110.BEECH.W	115 mm	220 mm	wave cut

## STEAK KNIFE - CHERRY WITH WAVE CUT



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **CHERRY - WOOD**

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
0319.110.CHERRY.W	115 mm	220 mm	wave cut

## STEAK KNIFE - BLACK OAK WAVE CUT



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **BLACK OAK - WOOD**

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
0319.110.BLOAK.W	115 mm	220 mm	wave cut

## STEAK KNIFE - OLIVE WITH WAVE CUT



**ART. 0319** STEEL: **56-57 HRC - STAINLESS** | HANDLE: **OLIVE - WOOD**

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
0319.110.OLIVE.W	115 mm	220 mm	wave cut

## STEAK KNIFE - PADOUK WITH WAVE CUT



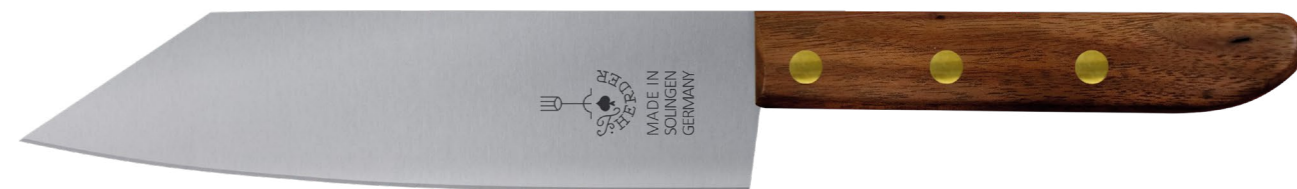
**ART. 0319**

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

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
0319.110.PADOUK.W	115 mm	220 mm	wave cut

## SANTOKU KNIFE



**ART. 0369**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

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
0369.170.WALNUT	170 mm	300 mm	-

## STEAK KNIFE - WALNUT WITH WAVE CUT



**ART. 0319**

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

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
0319.110.WALNUT.W	115 mm	220 mm	wave cut



# GARDEN AND UTILITY KNIVES



Our garden and utility knives represent quality and versatility in the world of cutting tools. This knife range offers solutions for a wide range of tasks, from working with leather and textiles to removing paints and varnishes or cutting silicone seals. They are not only an essential tool for craftsmen, gardeners, and DIY enthusiasts but also a symbol of German craftsmanship and expertise.

These knives are designed to deliver precise and efficient results in various applications, and their versatility makes them a valuable companion for any job.

Whether it's cutting fabrics, working with leather, preparing surfaces, or gardening, our garden and utility knives are the right choice for those who appreciate quality and precision.



## SADDLER'S KNIFE 4333



**ART. 4333**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The Saddle's knife is a craftsmanship masterpiece specifically designed for the precise handling of leather. With its sharp blade and ergonomic handle, it allows for precise cutting and facilitates the slicing of leather sheets and pieces. Whether used in the production of bags, belts, or other leather goods, the Saddle's knife is an indispensable tool for professional saddlers and craftsmen who demand the highest standards in their work.

ART.	BLADE	TOTAL LENGTH	EXTRAS
4333.080.WALNUT	80 mm	185 mm	-

## SADDLER'S KNIFE 4344



**ART. 4344**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The Saddle's knife is a craftsmanship masterpiece specifically designed for the precise handling of leather. With its sharp blade and ergonomic handle, it allows for precise cutting and facilitates the slicing of leather sheets and pieces. Whether used in the production of bags, belts, or other leather goods, the Saddle's knife is an indispensable tool for professional saddlers and craftsmen who demand the highest standards in their work.

ART.	BLADE	TOTAL LENGTH	EXTRAS
4344.130.WALNUT	130 mm	285 mm	-

## SADDLER'S KNIFE 4375



**ART. 4375**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The Saddler's knife is a craftsmanship masterpiece specifically designed for the precise handling of leather. With its sharp blade and ergonomic handle, it allows for precise cutting and facilitates the slicing of leather sheets and pieces. Whether used in the production of bags, belts, or other leather goods, the Saddler's knife is an indispensable tool for professional saddlers and craftsmen who demand the highest standards in their work.

ART.	BLADE	TOTAL LENGTH	EXTRAS
4375.105.WALNUT	105 mm	220 mm	-

## SADDLER'S KNIFE 4525



**ART. 4525**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The Saddler's knife is a craftsmanship masterpiece specifically designed for the precise handling of leather. With its sharp blade and ergonomic handle, it allows for precise cutting and facilitates the slicing of leather sheets and pieces. Whether used in the production of bags, belts, or other leather goods, the Saddler's knife is an indispensable tool for professional saddlers and craftsmen who demand the highest standards in their work.

ART.	BLADE	TOTAL LENGTH	EXTRAS
4525.120.BEECH	120 mm	255 mm	-
4525.120.WALNUT	120 mm	255 mm	-

## SADDLER'S KNIFE 4522



**ART. 4522**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The Saddler's knife is a craftsmanship masterpiece specifically designed for the precise handling of leather. With its sharp blade and ergonomic handle, it allows for precise cutting and facilitates the slicing of leather sheets and pieces. Whether used in the production of bags, belts, or other leather goods, the Saddler's knife is an indispensable tool for professional saddlers and craftsmen who demand the highest standards in their work.

ART.	BLADE	TOTAL LENGTH	EXTRAS
4522.130.WALNUT	130 mm	260 mm	-

## MOON KNIFE



**ART. 4529**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The original moon knife is distinguished by its crescent-shaped blade, reminiscent of the curvature of a moon quarter. This unique design allows for precise cuts and facilitates cutting along curved lines or contours in various materials. Whether used in textile work, woodworking, or other creative projects, the Crescent-shaped knife is a handy tool for discerning craftsmen and artists.

ART.	BLADE	TOTAL LENGTH	EXTRAS
4529.100.BEECH	100 mm	230 mm	-
4529.100.WALNUT	100 mm	230 mm	-

## SCRAPING KNIFE



**ART. 4530** STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The Scraping knife is a versatile hand tool used in various fields. With its angled blade, it is excellent for removing paint, varnish, or stickers from surfaces without causing damage. From professional painters to DIY enthusiasts, the Scraping knife is an essential tool for precise and efficient scraping of various materials.

ART.	BLADE	TOTAL LENGTH	EXTRAS
4530.040.WALNUT	40 mm	205 mm	-

## CABBAGE TRIMMING KNIFE



**ART. 4893** STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The Cabbage trimming knife is an essential tool in every kitchen, specifically designed for preparing cabbage and other vegetables. With its wide, curved blade, it allows for effortless removal of outer leaves, cutting through tough stems, and precise chopping. From preparing coleslaw to getting cabbage dishes ready, the Cabbage trimming knife offers efficiency and precision for culinary masterpieces

ART.	BLADE	TOTAL LENGTH	EXTRAS
4893.085.WALNUT	85 mm	185 mm	-

## VEGETABLE HARVESTING KNIFE



**ART. 0317** STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The vegetable harvesting knife is specifically designed for harvesting vegetables. With its sharp blade and compact size, it allows for precise cutting and harvesting. Ideal for all hobby gardeners and lovers of fresh vegetables..

ART.	BLADE	TOTAL LENGTH	EXTRAS
0317.090.WALNUT	90 mm	190 mm	-
0317.105.WALNUT	105 mm	225 mm	-
0317.130.WALNUT	130 mm	250 mm	-

## LETTUCE HARVESTING KNIFE



**ART. 0317** STEEL: **59-60 HRC - CARBON** | HANDLE: **WALNUT - WOOD**

The salad harvesting knife is the perfect tool for harvesting fresh salads. With its sharp blade and ergonomic handle design, it allows for effortless cutting and harvesting. An essential tool for all hobby gardeners and salad lovers.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0317.155.WALNUT	155 mm	265 mm	-
0317.180.WALNUT	180 mm	295 mm	-
0317.210.WALNUT	210 mm	330 mm	-

## CABBAGE HARVESTING KNIFE



**ART. 0317**

STEEL: 59-60 HRC - CARBON | HANDLE: WALNUT - WOOD

The cabbage harvesting knife is a specialized tool designed specifically for harvesting cabbage plants and lettuce heads. With its sharp serrated edge, it allows for precise cuts close to the stem, making it easier to harvest cabbage heads. The cabbage harvesting knife is also suitable for cutting insulation materials, cardboard boxes, and nets. This tool is indispensable for farmers and garden enthusiasts.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0317.155.WALNUT.W	155 mm	265 mm	serrated edge
0317.180.WALNUT.W	180 mm	295 mm	serrated edge
0317.210.WALNUT.W	210 mm	330 mm	serrated edge

# 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.







**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**

