

# The Passion of Sharpness!

TRADITION & INNOVATION • MADE IN SOLINGEN SINCE 1727



**BUTCHER KNIVES**  
**COMFORT**  
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.

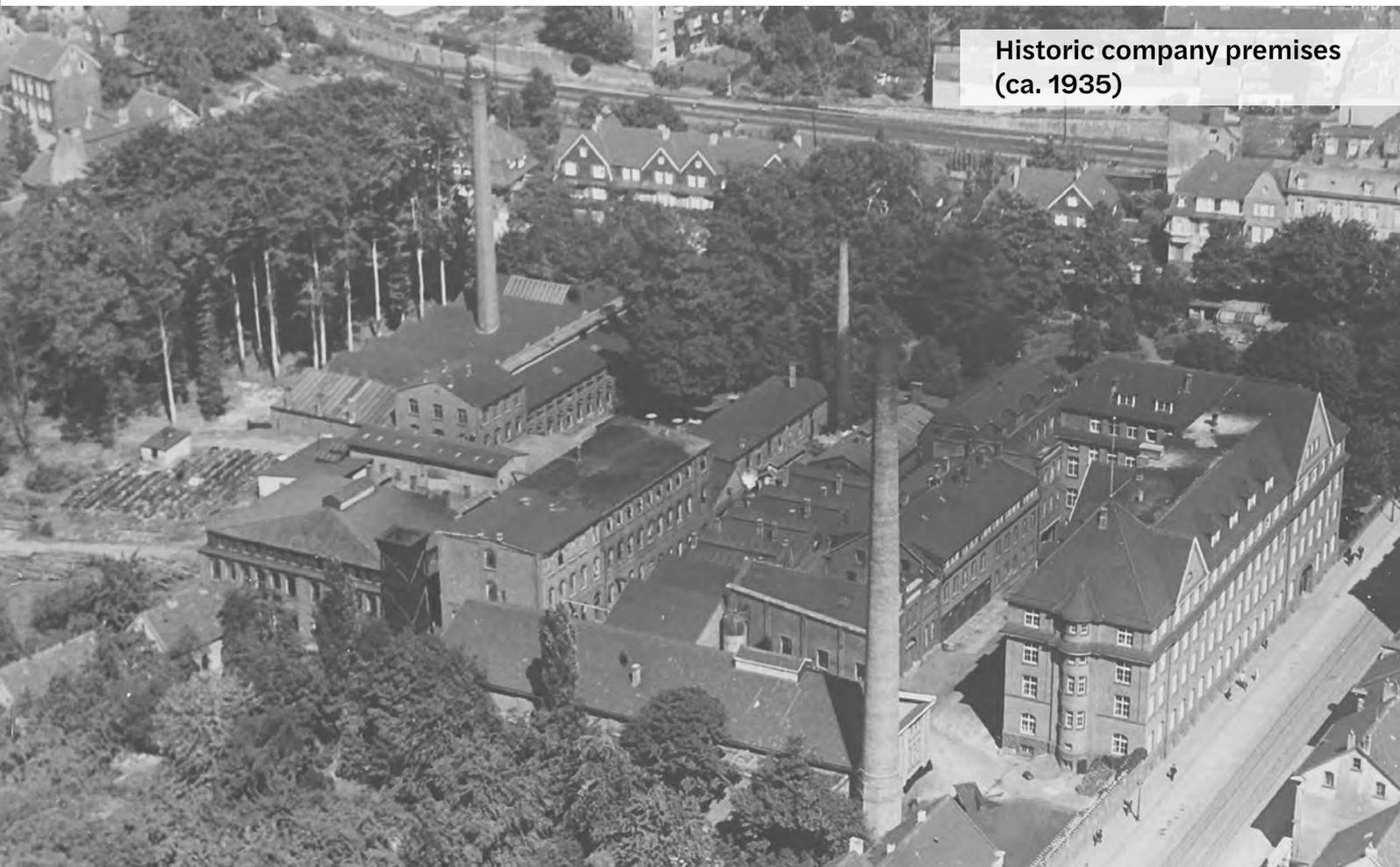
Over time, Abraham and Johann Peter Herder took over the company, followed by Johann Abraham Herder and his grandson Friedrich Herder. Friedrich continued the company under the name „Friedrich Herder Abraham Sohn.“ After Friedrich's death in 1887, Gustav Weyersberg took over the company.

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)

# BUTCHER KNIVES

## RELIABLE PRECISION

Our butcher 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 butcher 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 butcher knives are renowned for their excellent rust resistance, so you don't have to worry about corrosion. Additionally, they are dishwasher-safe, making cleaning easier after a long day of work.

The ergonomic plastic handle of our butcher 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.

# A FESTIVAL OF COLORS

**KNIVES WITH COLORFUL HANDLES FOR EVERY OCCASION.**

Discover a new dimension of versatility and style with our knives featuring various colored handles!

Our knives are available in a carefully curated selection of eye-catching colors. From vibrant red to deep blue and bright yellow, we offer a wide range of options to reflect your personal taste and style.

Whether you're an experienced professional chef or taking your first steps in the kitchen, these knives are the perfect addition for any occasion.

These knives also make fantastic gifts for any kitchen enthusiast. With their unique combination of style and functionality, they are sure to delight.



**For orders of 60 pieces or more, we can produce additional colors upon request.**

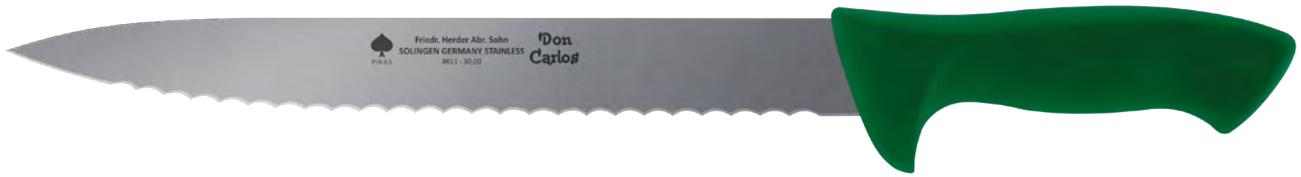
**Simply send us an email to [info@herder-solingen.de](mailto:info@herder-solingen.de).**



Don  
Carlos



## FISHMONGER'S KNIFE



**ART. 8611**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

A fishmonger's knife is used for heavy tasks such as removing fish heads and fins, as well as cutting through fish bones. It is an essential tool for professional fishmongers, chefs, and home cooks who frequently work with fish.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8611.300.GREEN	300 mm	445 mm	-

## INSULATION KNIFE



**ART. 8612**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

An insulation knife is a specialized tool designed for cutting and trimming insulation materials such as Styrofoam, mineral wool, or foam, as well as for cutting cardboard. With its serrated blade, it effortlessly cuts through various insulation materials and cardboard.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8612.210.GREEN	210 mm	350 mm	-

## CHEF KNIFE - HEAVY



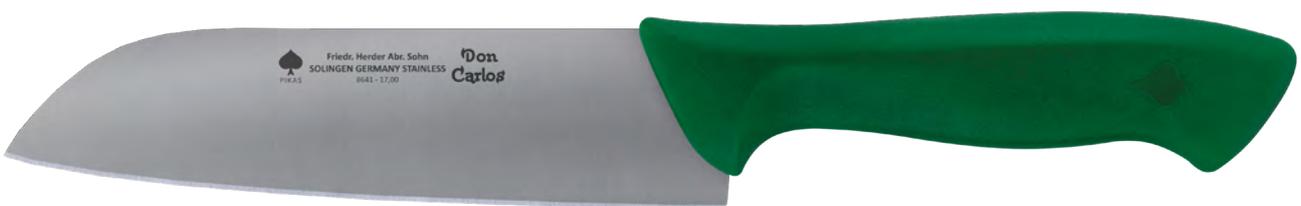
**ART. 8631**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The chef's knife is the versatile all-purpose tool in the kitchen. With its 3mm robust and wide blade, it effortlessly cuts through meat, fish, and vegetables. Precise and sharp cuts are guaranteed thanks to its versatility. A must-have for every cook!

ART.	BLADE	TOTAL LENGTH	EXTRAS
8631.210.GREEN	210 mm	350 mm	-
8631.210.RED	210 mm	350 mm	-
8631.210.YELLOW	210 mm	350 mm	-
8631.210.BLUE	210 mm	350 mm	-
8631.210.BLACK	210 mm	350 mm	-
8631.260.GREEN	260 mm	400 mm	-
8631.260.RED	260 mm	400 mm	-
8631.260.YELLOW	260 mm	400 mm	-
8631.260.BLUE	260 mm	400 mm	-
8631.260.BLACK	260 mm	400 mm	-

## SANTOKU KNIFE



**ART. 8641**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8641.170.GREEN	170 mm	300 mm	-
8641.170.BLACK	170 mm	300 mm	-



Don  
Carlos



## CHINESE VEGETABLE CLEAVER



**ART. 8644**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8644.180.GREEN	180 mm	310 mm	-
8644.180.BLACK	180 mm	310 mm	-

## BULLNOSE BUTCHER KNIFE



**ART. 8647**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8647.140.GREEN	140 mm	270 mm	-
8647.210.GREEN	210 mm	340 mm	-
8647.260.GREEN	260 mm	405 mm	-
8647.315.GREEN	315 mm	460 mm	-

## FILLET KNIFE



**ART. 8649**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The fillet knife is a flexible and thin-bladed knife, perfect for filleting meat and fish. The narrow, flexible blade allows precise cuts close to the skin or bones. An essential knife for every chef and fish lover.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8649.180.GREEN	180 mm	310 mm	-
8649.210.GREEN	210 mm	340 mm	-

## CHEF KNIFE - LIGHT



**ART. 8651**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The chef's knife is the versatile all-purpose tool in the kitchen. With its thin blade, the chef's knife is particularly lightweight. Precise and sharp cuts are guaranteed thanks to its versatility. A must-have for every cook!

ART.	BLADE	TOTAL LENGTH	EXTRAS
8651.210.GREEN	210 mm	340 mm	-
8651.260.GREEN	260 mm	390 mm	-



Don  
Carlos



## BIRD'S BEAK



**ART. 8653**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The bird's beak, also known as a peeling knife, is the expert in precise peeling of fruits and vegetables. With its curved blade, it allows effortless cutting along the contours. An essential tool in every kitchen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8653.060.GREEN	60 mm	160 mm	-
8653.060.RED	60 mm	160 mm	-
8653.060.YELLOW	60 mm	160 mm	-
8653.060.BLUE	60 mm	160 mm	-
8653.060.BLACK	60 mm	160 mm	-

## BONING KNIFE



**ART. 8654**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8654.155.GREEN	155 mm	285 mm	-
8654.180.GREEN	180 mm	320 mm	-
8654.210.GREEN	210 mm	350 mm	-

## PARING KNIFE



### ART. 8656

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

A vegetable knife is a small, handy knife with a sharp and pointed blade, primarily used for cutting, peeling, and chopping various vegetables. With its precise blade, the vegetable knife is an indispensable tool in every kitchen, allowing for quick and effortless preparation of fruits and vegetables.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8656.080.GREEN	80 mm	180 mm	-
8656.080.RED	80 mm	180 mm	-
8656.080.YELLOW	80 mm	180 mm	-
8656.080.BLUE	80 mm	180 mm	-
8656.080.BLACK	80 mm	180 mm	-

## OYSTER KNIFE



### ART. 8660

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The oyster knife is the perfect tool for opening oysters. With its robust and stable blade, the opening process becomes effortless and secure. Enjoy fresh oysters with this specially designed kitchen knife.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8660.065.GREEN	65 mm	165 mm	-

## HERRING BONING KNIFE



**ART. 8661**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The herring boning knife is used for filleting herrings or other small fish, particularly to remove the bones. The knife's special design allows for precise cuts along the bone structure to cleanly separate the fillet from the fish. It is a tool commonly used by professional fishmongers and chefs to obtain high-quality fillets for food preparation.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8661.045.GREEN	45 mm	145 mm	-

## EEL KNIFE



**ART. 8662**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The eel knife is specifically designed for precise filleting of eels. With its narrow and flexible blade, it allows for flawless fillets. Perfect for anglers and lovers of fresh eel dishes.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8662.055.GREEN	55 mm	155 mm	-

## VEGETABLE HARVESTING KNIFE



**ART. 8664**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8664.090.GREEN	90 mm	220 mm	-
8664.105.GREEN	105 mm	235 mm	-
8664.110.GREEN	110 mm	240 mm	-
8664.130.GREEN	130 mm	260 mm	-
8664.155.GREEN	155 mm	295 mm	-

## LETTUCE HARVESTING KNIFE



**ART. 8664**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8664.180.GREEN	180 mm	320 mm	-
8664.210.GREEN	210 mm	350 mm	-



Don  
Carlos



## CABBAGE HARVESTING KNIFE



**ART. 8664**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8664.180.GREEN.W	180 mm	320 mm	serrated edge
8664.210.GREEN.W	210 mm	350 mm	serrated edge

## FISH FILLET KNIFE



**ART. 8665**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The fish fillet knife is the expert in precise fish filleting. With its flexible and thin blade, it effortlessly cuts along the fish bones. Enjoy flawless fish fillets with this specialized kitchen tool.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8665.180.GREEN	180 mm	310 mm	stiff blade
8665.180.GREEN.FLEX	180 mm	310 mm	flexible blade
8665.180.GREEN.M	180 mm	310 mm	medium flexible blade
8665.210.GREEN	210 mm	350 mm	stiff blade

# SALMON/HAM KNIFE



**ART. 8667**

**STEEL: 56-57 HRC - STAINLESS | HANDLE: PLASTIC - POLYPROPYLENE**

The salmon knife is perfect for lovers of salmon and Serrano ham. With its long, flexible blade, it allows for precise and thin slices. Enjoy the tenderness and flavor of salmon and ham with this exquisite knife.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8667.315.GREEN	315 mm	445 mm	flexible blade

# PARING KNIFE



**ART. 8668**

**STEEL: 56-57 HRC - STAINLESS | HANDLE: PLASTIC - POLYPROPYLENE**

The paring knife is the handy all-purpose knife for smaller cutting tasks. Perfect for cutting onions, herbs, and small ingredients. With its sharp blade and compact size, it is a must-have for every kitchen.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8668.110.GREEN	110 mm	210 mm	-



Don  
Carlos



## SOLE KNIFE



**ART. 8670**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The sole knife is the ideal companion for precise filleting of sole fish. With its slim blade and sharp edge, it allows for flawless fillets. Perfect for anglers and lovers of fresh sole fillets.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8670.180.GREEN	180 mm	310 mm	-
8670.210.GREEN	210 mm	340 mm	-

## BONING KNIFE



**ART. 8671**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The boning knife is the specialist for precisely removing bones from meat cuts. With its narrow, sharp blade, it enables precise cuts along the bone contour. Perfect for butchers and passionate home cooks.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8671.130.GREEN	130 mm	260 mm	medium flexible blade
8671.130.GREEN.FLEX	130 mm	260 mm	flexible blade
8671.155.GREEN	155 mm	285 mm	medium flexible blade
8671.155.GREEN.FLEX	155 mm	285 mm	flexible blade

## FLEXIBLE FILLET KNIFE



**ART. 8672**

**STEEL: 56-57 HRC - STAINLESS | HANDLE: PLASTIC - POLYPROPYLENE**

The flexible fillet knife is the perfect companion for precise filleting of fish. With its slim blade and sharp edge, it enables flawless fillets. Perfect for anglers and food enthusiasts who want to enjoy fresh trout.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8672.180.GREEN	180 mm	310 mm	flexible blade
8672.210.GREEN	210 mm	340 mm	flexible blade

## GUTTING & TRIPE KNIFE



**ART. 8673**

**STEEL: 56-57 HRC - STAINLESS | HANDLE: PLASTIC - POLYPROPYLENE**

The evisceration knife is an essential tool for butchers and meat processors. With its special shape and sharp blade, it allows for proper gutting and dissection of animals. Quality and precision for professionals.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8673.155.GREEN	155 mm	285 mm	-



Don  
Carlos



## STRAIGHT GUTTING KNIFE



**ART. 8674**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

A gutting knife is used to open the intestines of animals and remove their contents, especially during the slaughter and meat processing. It is a specialized tool designed to cleanly cut the intestines for hygienic removal.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8674.155.GREEN	155 mm	285 mm	-

## SKINNING KNIFE



**ART. 8675**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The skinning knife is the tool of choice for removing skin from meat pieces. With its sharp blade and ergonomic handle design, it allows effortless and precise skinning. Essential in meat processing and for professional chefs.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8675.130.GREEN	130 mm	260 mm	-
8675.155.GREEN	155 mm	295 mm	-
8675.180.GREEN	180 mm	320 mm	-

## CHEF KNIFE - HAND GUARD



**ART. 8677**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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

ART.	BLADE	TOTAL LENGTH	EXTRAS
8677.210.GREEN	210 mm	355 mm	-
8677.260.GREEN	260 mm	405 mm	-

## CARP KNIFE



**ART. 8678**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The carp knife is the perfect companion for anglers and lovers of fresh carp. With its special blade, carp can be filleted and coarse work can be done. The serrated edge allows for effortless removal of fish heads and fins, as well as cutting through bones.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8678.260.GREEN	260 mm	405 mm	-



## BONING KNIFE



**ART. 8685**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

The boning knife is the specialist for precise removal of bones from meat cuts. With its narrow, sharp blade, it enables precise cuts along the bone contour. Perfect for butchers and passionate home cooks.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8685.130.GREEN	130 mm	260 mm	stiff blade
8685.155.GREEN	155 mm	285 mm	stiff blade

## BUTCHER KNIFE



**ART. 8688**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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

ART.	BLADE	TOTAL LENGTH	EXTRAS
8688.120.GREEN	120 mm	260 mm	-
8688.120.RED	120 mm	260 mm	-
8688.120.YELLOW	120 mm	260 mm	-
8688.120.BLUE	120 mm	260 mm	-
8688.120.BLACK	120 mm	260 mm	-
8688.140.GREEN	140 mm	280 mm	-
8688.140.RED	140 mm	280 mm	-
8688.140.YELLOW	140 mm	280 mm	-
8688.140.BLUE	140 mm	280 mm	-
8688.140.BLACK	140 mm	280 mm	-
8688.160.GREEN	160 mm	300 mm	-
8688.160.RED	160 mm	300 mm	-
8688.160.YELLOW	160 mm	300 mm	-
8688.160.BLUE	160 mm	300 mm	-
8688.160.BLACK	160 mm	300 mm	-

# BUTCHER KNIFE



**ART. 8688**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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

ART.	BLADE	TOTAL LENGTH	EXTRAS
8688.180.GREEN	180 mm	320 mm	-
8688.180.RED	180 mm	320 mm	-
8688.180.YELLOW	180 mm	320 mm	-
8688.180.BLUE	180 mm	320 mm	-
8688.180.BLACK	180 mm	320 mm	-
8688.210.GREEN	210 mm	355 mm	-
8688.260.GREEN	260 mm	405 mm	-
8688.310.GREEN	310mm	455 mm	-

# SLAUGHTER KNIFE



**ART. 8691**

STEEL: **56-57 HRC - STAINLESS** | HANDLE: **PLASTIC - POLYPROPYLENE**

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
8691.140.GREEN	140 mm	280 mm	-
8691.190.GREEN	190 mm	330 mm	-



Don Carlos



# 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.



## 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 knife

## LEATHER COVER FOR BULLNOSE BUTCHER KNIFE



\*Delivery without knife

### ART. LEATHERCOVER.8647

The leather cover is specifically designed for bullnose butcher 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.8647.315	315 mm	430 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**

