

Don
Carlos

Solingen

Friedrich Herder Abr. Sohn

Catalog

Quality tools since 1727





Friedrich Herder Abr. Sohn


Since 1727


*Razor sharp high
quality from Solingen*

Friedr. Herder Abr. Sohn has been manufacturing knives, scissors and tools for a wide variety of areas since 1727.

Traditional manufacturing techniques in connection with constant further development bring our products to the highest quality and long-lasting sharpness.


Productsymbols

 SK5 steel

 Stainless steel

 Nickel-plated metal

 Forged model

 Total length (mm)

 Weight (gram)




More information about these symbols?
Check friedrichherder.com

Sharpening steels

You can use a sharpening steel for the daily maintenance of your knives. You don't use sharpening steels to sharpen, but to repair your frayed edge. This way you give a somewhat dull knife some sharpness, without taking away material. For long-term maintenance, however, you should use abrasive materials.



F1133E Sharpening steel | 260 mm | Stainless steel

EAN: 4260010957039 



F1123 Sharpening steel | 210 mm | Stainless steel

EAN: 4260010957022 



F1133J Sharpening steel | 310 mm | Stainless steel

EAN: 4260010957046 

Professional knives with black handle

These knives have an ergonomic plastic handle, which is provided with a non-slip structure for a good and safe grip. The stainless steel blades ensure that the blade will not rust and will have a long life.



F8332 Knife | 60 mm | Curved | Stainless steel

EAN: 4260010951464 



F8333E Knife | 80 mm | Stainless steel

Scissors

Friedrich Herder scissors have a tapered tip for precise work. The razor-sharp blades are sharpened to retain their sharpness for a very long time. In addition, the handles are coated for a fine grip. These scissors are intended for professional use, while they are also very suitable for the diligent hobbyist.



F1445 Grape scissors | 145 mm | Red

S 145 55 EAN: 4260010954397



F1118 Rubber scissors 170 mm | Curved

S 170 100 EAN: 4260010954250



Classic pocket knives

Thanks to the traditional wooden handle, these pocket knives are a real winner. Handy to use while cutting flowers, in your vegetable garden or with other activities. Because the knife is collapsible, it can be carried in your pocket or stored safely.



F0064 Pocket knife | 70 mm | Wood

SKS 170 58 EAN: 4260010956100



F0063 Pocket knife | 85 mm | Wood

SKS 189 65 EAN: 4260010956094



F0062 Pocket knife | 95 mm | Wood

SKS 215 83 EAN: 4260010956087



Professional knives with wooden handle

These knives are used for all kinds of applications in agriculture, horticulture, floristry and also just for in and around the house. The wooden handle provides the best grip, even when the handle is wet. In addition, a wooden handle is also very hygienic, because 99.9% of bacteria that come into contact with wood have disappeared after 1 to 2 hours. The knives are manufactured in Solingen and are known for their superior quality.



F0317D Knife 90 mm | SK5 steel | Wood

SK5 190 55 EAN: 4260010950382



F0317R Knife 155 mm | SK5 steel | Serrated | Wood

SK5 270 83 EAN: 4260010950443



F0317T Knife 180 mm | SK5 steel | Wood

SK5 295 95 EAN: 4260010950429



F0317H Knife 105 mm | SK5 steel | Walnut wood

SK5 220 71 EAN: 4260010950399



F0317P Knife 155 mm | SK5 steel | Walnut wood

SK5 270 95 EAN: 4260010950412



F0317L Knife 130 mm | SK5 steel | Wood

SK5 250 59 EAN: 4260010950405



F0317V Knife 180 mm | SK5 steel | Serrated | Walnut wood

SK5 295 95 EAN: 4260010950450



F0317X Knife 210 mm | SK5 steel | Wood

SK5 320 127 EAN: 4260010950436



F0317Y Knife 210 mm | SK5 steel | Serrated | Walnut wood

SK5 320 137 EAN: 4260010950467



F0357 Fish knife 65 mm | SK5 steel | Wood

SK5 175 32 EAN: 4260010950498



F4893 Knife 85 mm | Slightly curved | SK5 steel | Wood

SK5 195 44 EAN: 4260010950931



F4923 Fish knife 45 mm | SK5 steel | Wood

SK5 190 34 EAN: 4260010950948



F4978 Knife 80 mm | SK5 steel | Wood

SK5 180 20 EAN: 4260010950955




Professional knives with plastic handle

These knives are used for all kinds of applications in agriculture, horticulture, floristry and also just for in and around the house. The plastic handles are very suitable for cleaning with chemicals and offer a good grip when gloves are used. The knives are manufactured in Solingen and are known for their superior quality.




F8664E Knife 90 mm | Stainless steel | Plastic

S 220 69 EAN: 4260010951686 




F8664J Knife 130 mm | Stainless steel | Plastic

S 265 91 EAN: 4260010951693 



F8661 Fish knife 45 mm | Stainless steel | Plastic

S 155 29 EAN: 4260010951655 



F8612 Fish knife 210 mm | Serrated | Stainless

S 350 145 EAN: 4260010951556 




F8611 Fish knife 300 mm | Serrated | Stainless


S 450 249 EAN: 4260010951549 



F8647E Slaughtering knife 210 mm | Stainless steel


S 420 251 EAN: 4260010951563 

F8647O Slaughtering knife 315 mm | Stainless steel

S 445 258 EAN: 4260010951587 




F8654E Knife 155 mm | Stainless steel | Green

S 340 159 EAN: 4260010951617 



F8660 Fish knife 65 mm | Stainless steel

S 170 31 EAN: 4260010951648 



F8662 Eel knife 55 mm | Stainless steel | Curved

S 165 44 EAN: 4260010951662



F8667 Carving knife | 315 mm | Stainless steel

S 435 107 EAN: 4260010951778



F8677E Kitchen knife 210 mm | Stainless steel

S 345 189 EAN: 4260010951938

F8677J Kitchen knife 260 mm | Stainless steel

S 390 222 EAN: 4260010951945



F8663 Fish knife 70 mm | Stainless steel

S 170 46 EAN: 4260010951679



F8668 Fish knife 110 mm | Stainless steel

S 220 69 EAN: 4260010951792



F86640 Cabbage knife 155 mm | Stainless steel | Green

S 280 104 EAN: 4260010951709



F8685E Boning knife 130 mm | Stainless steel

S 345 187 EAN: 4260010951969



F8688E Slaughtering knife 210 mm | Stainless steel

S 345 196 EAN: 4260010951983



F8685J Boning knife 155 mm | Stainless steel

S 290 87 EAN: 4260010951976





Professional filleting knives

A filleting knife is intended to remove the skin from fish or to cut meat and fish into wafer-thin slices. It is often precision work and the knife must therefore be very sharp. A filleting knife has a long and flexible blade. The thin and very sharp point of the blade is intended to keep the thickness of the piece of fish or meat as limited as possible.



F86650 Filleting knife 210 mm | Stainless steel

S 330 106 EAN: 4260010951747



F8665E Filleting knife | 180 mm | Stainless steel | Flex

S 305 80 EAN: 4260010951730



F8675J Filleting knife | 180 mm | Stainless steel | Curved

S 310 156 EAN: 4260010951921



F8672J Filleting knife 210 mm | Stainless steel | Flex

S 220 69 EAN: 4260010951884



F8665G Filleting knife 180 mm | Stainless steel | Medium

S 305 89



F8665J Filleting knife 180 mm | Stainless steel | Rigid

S 305 105 EAN: 4260010951754



F8649E Filleting knife 180 mm | Stainless steel

S 315 92 EAN: 4260010951594



F8649J Filleting knife 210 mm | Stainless steel

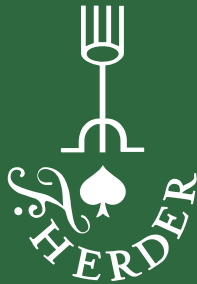
S 345 150 EAN: 4260010951600



F8665E Filleting knife | 180 mm | Stainless steel | Flex

S 305 80 EAN: 4260010951730





Don
Carlos

Solingen

Razor sharp high quality from Solingen

Friedrichherder.com

P.O. Box 33
1770 AA Wieringerwerf
The Netherlands

T. +31 (0)227 60 15 00
F. +31 (0)227 60 38 00

Friedrichherder.com

De Stek 7
1771 SP Wieringerwerf
The Netherlands

E. info@friedrichherder.com
W. www.friedrichherder.com

Friedrichherder.com is a Westparts division

www.friedrichherder.com