

Garden, Profession and Hobby 2023



100 % Quality from Solingen

The Otter® company was founded around 1840 in a small cottage – a traditional water-powered grinding shop – at the Königsmühle in Solingen by the Berns brothers. The name comes from the fish otters that lived on the banks of the streams and rivers in the Bergisches Land at that time.

Otter knives are made in Solingen using traditional methods. (Even) to this day they are carefully handcrafted and sharpened there.

In 2011, Frank Rommel took over the company and led the traditional manufactory into a new era. It is important to him to preserve the consistency of Otter knives and he is prepared to go new and different ways. The fact that Otter knives have been able to convince with their quality for decades is due to the complementary innovations.

The range includes knives for leisure, household, garden and outdoor use. Mostly equipped with carbon blades, the knives have an excellent edge retention and testify to robust quality – Made in Solingen/Germany.

The following pages present a special selection of knives and accessories. These include cutting tools that have proven themselves worldwide and models from the company's history.

Awarded with:

DESIGN **PLUS**

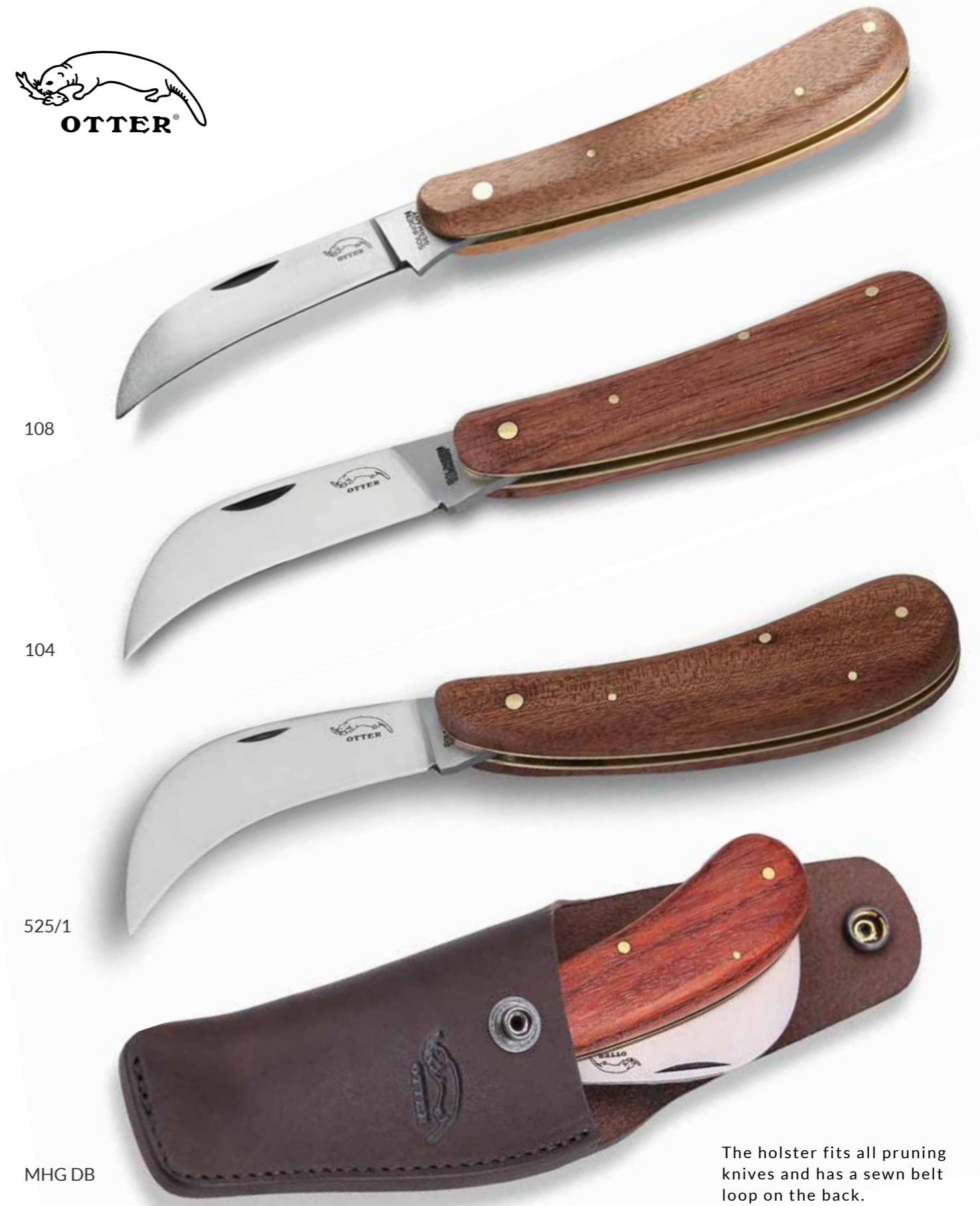
FORM#
2015

ethical
2017 style



PRUNING KNIVES - GROUNDED ON ONE SIDE AND AND ON TWO SIDES

Pruning Knives, so called "Hippen", are often used as universal knives in gardens, tree nurseries or in the forest. Their shape with the downward-curved blade tip has been known since the 15th century and has stood the test of time. Different sizes offer solutions for different areas of use.



The holster fits all pruning knives and has a sewn belt loop on the back.

NO.	PRODUCT	PRICES IN EUR
2931	Blade one side ground, Carbon steel 1.2067, Handle Sapeli 85mm, Blade 50mm, Weight 60g	70,00
527	Blade two side ground, Carbon steel 1.2067, Handle Sapeli 80mm, Blade 110mm, Weight 120g	85,00

NO.	PRODUCT	PRICES IN EUR
108	Blade one side ground, Carbon steel 1.2067, Handle Sapeli 100mm, Blade 65mm, Weight 80g	72,00
104	Blade two side, Carbon steel 1.2067, Handle Sapeli 100mm, Blade 70mm, Weight 77g	79,00
525/1	Blade two side, Carbon steel 1.2067, Handle Sapeli 110mm, Blade 65mm, Weight 120g	62,00
MHG DB	Holster, dimensions 130x65mm, colour: brown, material 2,5 mm leather	44,00



COPULATION AND FLOWER KNIVES

With our high-quality blades made of Solingen precision steel, plant grafting by copulation is easy. We use only carbon steel for this type of blade, whose cutting performance combined with its durability is one of the best types of steel.



Carnation Knife 117 HZ



Scion Knife 127 HZ



Budding Knife 115 HZ



Florist & Budding Knife 121 HZ

NO.	PRODUCT	PRICES IN EUR
117 HZ	Blade Carbon steel 1.2067, Wooden handle 80mm, Blade 50mm, Weight 40g	62,00
127 HZ	Blade Carbon steel 1.2067, Wooden handle 100mm, Blade 55mm, Weight 55g	69,00
115 HZ	Blade Carbon steel 1.2067, Wooden handle 100mm, Blade 55mm, Weight 55g	64,00
121 HZ	Blade Carbon steel 1.2067, Wooden handle 100mm, Blade 55mm, Weight 60g	54,00

BUDDING KNIFE

Budding is a popular form of plant grafting in which the annual shoots are inserted into the bark. Our extra sharp carbon steel blades make it easy for you to make precise T or plate cuts in the respective woody plants.



Rose grafting Knife 118 HZ



Budding knife 123 HZ

NO.	PRODUCT	PRICES IN EUR
118 HZ	Blade Carbon steel 1.2067, Wooden handle 100mm, Blade 45mm, Weight 60g	69,00
123 HZ	Blade Carbon steel 1.2067, Wooden handle 100mm, Blade 52mm, Weight 60g	69,00



TIMBER SCRIBE

This tool is used for permanently marking wood or trees in forestry. The scribe with safety handle is also suitable for marking the cutting lengths when sawing firewood. The red-coated metal handle protects the fingers while working.



110

111

NO.	PRODUCT	PRICES IN EUR
110/5	Blade Carbon steel C75 80mm, Cutting width 5mm, Wooden handle 115mm, Weight 115g	46,00
110/7	Blade Carbon steel C75 80mm, Cutting width 7mm, Wooden handle 115mm, Weight 115g	46,00
111	Blade Carbon steel C75 80mm, Cutting width 7mm, Wooden handle 115mm, Weight 200g	58,00

HARVEST KNIFE

Thanks to their special blade shapes, these harvesting knives are very useful for harvesting lettuce and spinach as well as herbs. The angled blades allow clean cutting of the plants without the hand touching the ground.



Harvest knife 301 R

Harvest knife 302 R

Harvest knife 303 R

NO.	PRODUCT	PRICES IN EUR
301 R	Blade stainless steel 1.4034, Wooden handle 130mm, Blade 73mm, Weight 62g	26,00
302 R	Blade stainless steel 1.4034, Wooden handle 140mm, Blade 155mm, Weight 91g	31,00
303 R	Blade stainless steel 1.4034, Wooden handle 140mm, Blade 150mm, Weight 104g	35,00



SPECIAL VERSIONS FOR LEFT-HANDERS

The gardening knives specially developed for left-handers support the user in his natural workflow. Especially with our folding knives and the one-sided blades, you will quickly notice a difference to the right-handed version. The knife opens to the right side and the dominant left hand guides it safely. The cutting edge of the one-sided blade geometry is on the upper side and allows precise pulling cuts.



Left-handed
Harvest knife 303 RL

NO.	PRODUCT	PRICES IN EUR
303 RL	Klinge rostfreier Stahl 1.4034, Holzgriff 140mm, Klinge 150mm, Gew. 55g	40,00



Budding Knife for
Left-Handers 108 L

NO.	PRODUCT	PRICES IN EUR
108 L	Blade Carbon steel 1.2067, one side ground, Wooden handle 100mm, Blade 65mm, Weight 80g	72,00
121 HZL	Blade Carbon steel 1.2067, Wooden handle 100mm, Blade 45mm, Weight 60g, ohne Abbildung	73,00
123 HZL	Blade Carbon steel 1.2067, Wooden handle 100mm, Blade 52mm, Weight 60g, ohne Abbildung	73,00

VEGETABLE KNIFE

This knife variant is used in agriculture as well as in industry. The blades in sheep's foot shape are suitable for precise cuts, the round blades for sensitive cut goods.



035 HZ



035 KB



040 HZ



040 KB

NO.	PRODUCT	PRICES IN EUR
035 HZ	Blade Carbon steel C75, Wooden handle 100mm, Blade 39mm, Weight 16g	8,00
035 KB	Blade r stainless steel 1.4116, Plastic handle blue 100mm, Blade 39mm, Weight 18g	6,00
040 HZ	Blade Carbon steel C75, Wooden handle 100mm, Blade 40mm, Weight 16g	6,00
040 KB	Blade r stainless steel 1.4116, Plastic handle blue 100mm, Blade 40mm, Weight 18g	6,00



PARING KNIFE

The small all-round knives have different names depending on the region. We in Solingen call them Zöpken, other Hümmelken or also Pittermesser or Kneipchen. Despite the different names, the traditional shape and the meticulous craftsmanship have remained the same.

The knife is available with either a straight or curved blade. With our beechwood handles you can choose between stainless steel blades or carbon steel blades. If you prefer olive wood as handle material, we offer the knife with stainless steel 1.4034 blades.

NO.	PRODUCT	PRICES IN EUR
1011 OL	Paring knife curved, Blade stainless steel 1.4034, Handle Olive wood	13,00
1021 OL	Kitchen knife straight, Blade stainless steel 1.4034, Handle Olive wood	13,00
1011	Paring knife curved, Blade stainless steel 1.4034, Handle Beech wood	12,00
1021	Kitchen knife straight, Blade stainless steel 1.4034, Handle Beech wood	12,00
1010	Paring knife curved, Blade carbon steel C75, Handle Beech wood,	12,00
1020	Kitchen knife straight, Blade carbon steel C75 Handle Beech wood	12,00





Small cutting/florist shear 4405/14



Florist shear 440
Wire closure
available in 3 sizes
17cm, 19cm, 21cm



Garden and flower shear 4401
Flap fastener
available in 4 sizes
17cm, 19cm, 21cm, 23 cm

GARDEN SHEARS WITH WIRE BOW OR FLAP FASTENER

Shears are an important tool for every gardener. The models shown are bypass shears for precise work. Ergonomically shaped and with pure PVC coated handles in different sizes, we offer a safe handle for every hand size. The shears are made in the EU and can be sharpened in our company if necessary. The screws are adjustable. Spare parts are available on request.

NO.	PRODUCT	PRICES IN EUR
4405/14	Blade Carbon steel C60, Length 140mm, Wire closure, Weight 85g	32,00
440/17	Blade Carbon steel C60, Length 170mm, Wire closure, Weight 184g	37,00
440/19	Blade Carbon steel C60, Length 190mm, Wire closure, Weight 265g	39,00
440/21	Blade Carbon steel C60, Length 210mm, Wire closure, Weight 324g	41,00
4401/17	Blade Carbon steel C60, Length 170mm, Flap fastener, Weight 178g	55,00
4401/19	Blade Carbon steel C60, Length 190mm, Flap fastener Weight 260g	59,00
4401/21	Blade Carbon steel C60, Length 210mm, Flap fastener Weight 338g	63,00
4401/23	Blade Carbon steel C60, Length 230mm, Flap fastener Weight 358g	67,00



SYNTHETIC GRINDING AND WHETTING STONES

Our product portfolio includes abrasive stones with different grit sizes. All stones have excellent grinding power that can be used wet or dry. Well suited for sharpening garden shears and garden tools.



Whetstone, coarse
Eagle Scythe

Sharpening stone, fine
Eagle rod

Combination stone silicon carbide
K-2/125 SC 1200/180V

Combination stone silicon carbide
K-1/125 SC 600/120V

NO.	PRODUCT	PRICES IN EUR
Adler-SEN	Whetstone coarse, L 230mm, B 35mm, H 15mm	7,00
Adler-STA	Whetstone fine, L 230mm, diameter 20mm	9,00
K-1	Combination stone silicon carbide 125x50x20mm, 600/120 Grain size, Weight 250g	15,50
K-2	Combination stone silicon carbide 125x50x20mm, 1200/180 Grain size, Weight 250g	18,00

SHARPENING KNIVES WITH THE "BELGISCHER BORCKEN"

First, the chunk is placed on a flat, non-slip surface and moistened with water or oil. The blade is placed on the chunk, then the back of the chunk is raised by approx. 3 mm. An angle is created. While one hand grips the handle of the blade, the fingertips of the other hand press lightly on the blade to stabilise it. Circular movements are now made to sharpen the blade. After about 10 to 20 circles, the side of the blade is changed. This side is also sharpened with circular movements. Repeat this process until the knife edge is sharp. Always keep the stone sufficiently moist so that a kind of grinding paste can form.



Belgischer Brocken Größe 4
Original Belgischer Brocken in „Extra fein“-
Qualität, Naturstein, Abzug mit Wasser
oder Öl. Die helle Seite ist zum Schleifen.
Verschiedene Formen, da Naturstein –
keine Auswahlmöglichkeit. Geliefert im
Baumwollbeutel.



Belgischer Brocken Größe 6
Original Belgischer Brocken in „Extra fein“-
Qualität, Naturstein, Abzug mit Wasser
oder Öl. Die helle Seite ist zum Schleifen.
Verschiedene Formen, da Naturstein –
keine Auswahlmöglichkeit. Geliefert im
Baumwollbeutel.

NO.	PRODUCT	PRICES IN EUR
BB4	Belgischer Brocken, size 4, Weight appr. 100g - 150g	21,00
BB6	Belgischer Brocken, Weight appr. 160g - 180g	28,00

Materials

PLUM

Plum wood is heavy, hard and durable with an even structure. It is reddish to violet brown. The shiny and fine pored surface feels good at hand after processing. We get our plum wood from Germany.

OLIVE

These trees belong to the olive family. The wood is one of the hardest in the world. Its grain in particular makes it unique. Knife scales/handles made with olive wood have a good haptic.

SMOKED OAK

Smoked oak is a dark and attractive wood. A chemical reaction of ammonia and tannic acid of the wood results in the dark brown colour. Thanks to the handy structure our knife handles get an interesting feel of the surface.

PISTACHIO

Pistachio shows a beautiful variety of colours, from green to brown. Sometimes even red tones appear. The heart wood often has a dark, appealing pattern. This high diversity of colours makes pistachio a highly popular material for knife handles.

SAPELI

This tree, which is common in Africa, has a gold or reddish-brown colour. The wood, which is also used to construct boats, has a unique structure, colour and shine.

JUNIPER

Juniper belongs to the cypress family. The wood is fine pored and shows beautiful tones of yellow and red. It has a characteristic scent which can be smelled for a long time.

GRENADILLA*

This wood from Africa has a dense and water-repellent surface. The colour ranges from brown-violet to black. It is one of the heaviest woods, very finely structured and has a very smooth and slightly oily surface.

PEAR

Pear wood is a moderately heavy wood. It has a very fine texture. The colour of pear wood ranges from uniformly light, yellowish to reddish brown and darkens under the influence of light.

ICE BEECH

The ice beech captivates with its unique marbled grain, which makes it so unique. The vivid colour inlays of black lines and striking drawings – typical of the wood of the ice beech – are a whimsical natural product created by sun, rain, ice and snow and a deliberate icing process.

ROOT WALNUT

As the name suggests, we obtain the burl wood of the Walnut from the root tuber, the lower part of the trunk, which reaches far into the earth. These grains of the root tuber show a vivid, yet unobtrusive pattern. The wood is tough and not very elastic.

BONES**

The bone handles of our knives are made from cattle bones. The fat is removed from the bone, which is then boiled and bleached. This process is very time-consuming and requires a lot of skill. The grain of every piece is different.

BUCKHORN**

German buckhorn is used for OTTER knives. The handles retain the original antler grain structure. Buckhorn is impervious to dirt and scratches.

COPPER

As one of the oldest known metals, copper was first used over 10,000 years ago. As it is soft and can be processed well, it has been used in a variety of different ways throughout history, such as to make tools, household items and weapons. It also has a bactericidal effect, which prevents bacteria from forming.

BRONZE

Bronze is a copper-tin alloy that is made in a multitude of variants. Bronze alloys have been used for approx. 6000 years. Due to its fundamental significance, this alloy was the namesake of the Bronze Age. Depending on its composition, the colour spectrum ranges from gold to reddish brown. Bronze is very strong and resistant to corrosion and seawater.

BRASS

Brass is a copper-zinc alloy that has been used for approx. 5000 years. Its golden-yellow colour upgrades the appearance of tools and parts. Brass has a high corrosion resistance and good malleability and machinability. Like other copper alloys, it develops a patina over time.

LEATHER

Cases and holsters by OTTER® are made by hand from vegetable-tanned cowhide in Germany. The vegetable tanning does not cause any reaction on the knives, as can be the case with chrome tanning. With regular use the leather develops a beautiful patina. A little leather grease will ensure your leather products are protected and well cared for.

Blade steels

CARBON STEEL C75

Carbon steel C75 is an unalloyed or lowalloy steel (also known as cast or carbon steel), which mainly contains carbon and hardly any other alloy elements. This gives it a very fine structure. The steel will rust and therefore requires special care. The blade becomes discoloured when cutting, for example, apples or onions, which is not a quality deficit, but a unique feature of the material. It is valued for its level of sharpness and cutting durability of the blades.

CARBON STEEL 1.2067

Carbon steel 1.2067 is universally applicable and has a good cutting edge. It mainly contains carbon and hardly other alloy components like chrome. Therefore it is not rustproof. Blades of this steel hold their edge even longer than those made of C75. As well as other carbon steel it needs a special care.

RUST-PROOF STEEL 1.4034

This steel is alloyed with more than 11% chrome and is therefore rust-proof. Viewed under a microscope the structure is coarser due to the high amount of chrome. This is the reason why this steel has a lower cutting durability compared to carbon steel. Benefits of the rust-proof blade are that it requires little care and is also taste-neutral (e.g. when cutting apples).

STAINLESS STEEL 1.4116

This martensitic stainless steel is also known as X45CrMoV15 or X50CrMoV15. It contains between 0.45 to 0.55% carbon, 14-15% chromium, 0.5 to 0.8% molybdenum and 0.1 to 0.2% vanadium. It has a good balance between edge retention, rust inertia and good resharpenability.

* Our knife shells Grenadil (Dalbergia Melanoxylon) are from the old stock before the listing in the EC Regulation No. 338/97 on 02.01.2017. Registered with the lower nature conservation authority in Solingen.

** The establishment OTTER-Messer GmbH, Inh. Frank Rommel, Schwertstr. 35, 42651 Solingen, Germany, is assigned the registration number DE 05 122 0001 14.7 as an establishment handling animal by-products or derived products in accordance with Article 23, here: Bones, bone products, horn, horn products, hooves, hoof products (BHHP).

Worth knowing

The knife is one of the oldest and most important tools of mankind. Since time immemorial it has combined both utility and emotional component. Everyone can remember exactly which knife he or she was given for the first time. At memories of childhood and youth come to mind, for then as now, a solid pocket knife is a tool and a faithful companion.

If a knife is intended as a gift, please always remember to receive a „symbolic“ countervalue (e.g. a coin) in return. For a knife given as a gift, so the saying goes, will otherwise cut the bond of friendship.

GRINDING SERVICE

With this service we offer the regrinding of knives and scissors. As a collective or individual order, your blades are brought back into shape by our grinders in professional manual work. Important: knives from other manufacturers are also accepted.

Please contact us if you would like to use this service. We will be happy to send you the conditions.

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