



Industry and Craft 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.



Bookbinder's knife 823/4.5



Bookbinder's knife 823/4 KR



Awarded with:



NO.	PRODUCT	PRICES IN EUR
1536/6R	Blade stainless steel 1.4034, Wooden handle 135mm, Blade 150mm, Weight 108g	22,00
1536/7R	Blade stainless steel 1.4034, Wooden handle 135mm, Blade 175mm, Weight 118g	26,40
1536/8R	Blade stainless steel 1.4034, Wooden handle 135mm, Blade 200mm, Weight 130g	28,60
1536/10R	Blade stainless steel 1.4034, Wooden handle 135mm, Blade 250mm, Weight 160g	34,10
823/4.5	Blade Carbon steel C75, Wooden handle 110mm, Blade 125mm, Weight 43g	13,00
823/4 KR	Blade stainless steel 1.4034, Plastic handle 115mm, Blade 110mm, Weight 69g	11,00



Sailor and boat knife

At home on the water and on land



NO.	PRODUCT	PRICES IN EUR
901	Blade Carbon steel C75, Wooden handle 105mm, Blade 135mm, Weight 114g , with leather sheath	67,00
901 R	Blade stainless steel 1.4034, Wooden handle 105mm, Blade 135mm, Weight 114g, with leather sheath	67,00



Webermesser

for precise cuts



The original field of application for the knife was in the textile weaving mills of the Bergisches Land. Later it found its way into the various industries of today. The fine tip of the blade is perfect for delicate cutting tasks.

NO.	PRODUCT	PRICES IN EUR
180	Blade Carbon steel C75, Wooden handle 90mm, Blade 85mm, Weight 62g	68,00



Otter Eraser for precise graphic corrections



The eraser is suitable for many artistic works that require the precise elaboration of details. The robust Wooden handle offers a good grip and can be used for many work steps thanks to its geometry.

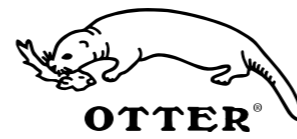
NO.	PRODUCT	PRICES IN EUR
KSA 505	Blade 55mm, Carbon steel C45, Handle Cherry wood 105mm, Weight 13g	18,00

Carving knife the universal tool for deburring and carving



The carving knife has a narrow blade with a round back and straight edge which is particularly suitable for ornamental carving. Whether you are decorating everyday objects or carving sculptures, the sharp blade and ergonomic handle allow you to work without fatigue. It is also ideal for deburring.

NO.	PRODUCT	PRICES IN EUR
710 H	Blade 40mm, Carbon steel C75 56-58 HRC, Handle Buchenholz 150mm, Weight 27g	12,00
710 W	Blade 40mm, Carbon steel C45 52-54 HRC, Handle Buchenholz 150mm, Weight 27g	12,00



MERCATOR STAINLESS STEEL

Simple, robust, functional - these characteristics have been inherent in the Mercator pocket knife for over 100 years. This model is made entirely of stainless steel. Especially for the food sector, the knives are also available without eyelet and clip.



10-826 RG R

10-836 RG R



10-801 RG R

NO.	PRODUCT	PRICES IN EUR
10-826 RG R	Blade stainless steel 1.4034, Stainless steel handle 110mm, Blade 90mm, Weight 75g	45,00
10-836 RG R	Blade stainless steel 1.4034, Stainless steel handle 110mm, Blade 90mm, Weight 79g with Clip	58,00
10-801 RG R	Mercator small, Blade stainless steel 1.4034, Weight 52g	41,00



10-401 RG



10-426 RG



10-436 RG

Optionally with clip

MERCATOR POCKET KNIFE

The Mercator with black powder-coated handle is available in two different sizes. For the blade steel you can choose between a carbon steel blade made of C75 or one made of stainless steel 1.4034. Both knife sizes have a ring for attaching lanyard. The matching vegetable-tanned leather strap with a

with a sleeve can be ordered as an option for each model. The large Mercator has a blade length of 90 mm and a handle length of 110 mm. This version is also available with a clip. The small Mercator has a blade length of 85 mm and a handle length of HandleLength of 100 mm.

NO.	PRODUCT	PRICES IN EUR
10-401 RG	Mercator small, Blade Carbon steel C75, Weight 52g	35,00
10-401 RG R	Mercator small, Blade stainless steel 1.4034, Weight 52g	35,00
10-426 RG	Mercator large, Blade Carbon steel C75, Weight 75g	39,00
10-426 RG R	Mercator large, Blade stainless steel 1.4034, Weight 75g	39,00
10-436 RG	Mercator large, Blade Carbon steel C75, Weight 79g, with Clip	52,00
10-436 RG R	Mercator large, Blade stainless steel 1.4034, Weight 79g, with Clip	52,00



CRAFT KNIFE

Safe handling in any situation - our work knives have different variants of blade locks that effectively prevent accidental folding. You can choose between a stainless or carbon blade.



NO.	PRODUCT	PRICES IN EUR
05	Blade Carbon steel C75, Wooden handle 120mm, Blade 100mm, Weight 129g	108,00
05 R	Blade stainless steel 1.4034, Wooden handle 120mm, Blade 100mm, Weight 129g	108,00
07 MS	Blade Carbon steel C75, Wooden handle 120mm, Blade 100mm, Weight 123g	92,00
07 MS R	Blade stainless steel 1.4034, Wooden handle 120mm, Blade 100mm, Weight 123g	92,00

Otter pocket knife 166 for daily use



The reliable everyday companion for many tasks in the various professions. A small, simple pocket knife, indestructible in use. The compact dimensions make it easy to carry it around every day.

NO.	PRODUCT	PRICES IN EUR
166	Blade Carbon steel C75, Wooden handle 90mm, Blade 60mm, Weight 52g	62,00



Knife accessories Holsters and cases

We offer different leather cases and holsters in various designs to match our pocket knives. The sheaths protect the knife and trouser pockets during daily use. They are a useful and elegant accessory.

LEATHER STRAPS

Vegetable-tanned cowhide straps are used to secure your knife. You can choose to have the strap with a stainless steel, brass or copper sheath to match the knife. Each strap is dyed black.

NO.	PRODUCT	PRICES IN EUR
LB ME	Leather strap with brass sleeve	10,00
LB CU	Leather strap with copper sleeve	10,00
LB ED	Leather strap with stainless steel sleeve	10,00



LB ME



LB CU



LB ED



MH 01 DB



MH 02 DB



MH 01/02 DB
Back with sewn loop

KNIFE HOLSTER

Holsters and cases on this page are handmade by our partner companies in Europe. The dark brown cowhide has a high-quality finish and offers perfect support for the various knives. The knife holsters have a firmly sewn loop on the back for attaching to the belt.

NO.	PRODUCT	PRICES IN EUR
MH 01 DB	Holster, dimensions 120x45mm, colour: brown, material 2.5 mm leather	36,00
MH 02 DB	Holster, dimensions 145x50mm, colour: brown, material 2.5 mm leather	43,00

KNIFE CASES



LE 03 DB



LE 04 DB

NO.	PRODUCT	PRICES IN EUR
LE 03 DB	Case 03, dimensions 125x40x10 mm, colour: brown, material 1.5 mm leather	16,50
LE 04 DB	Case 04, dimensions 125x47x10 mm, colour: brown, material 1.5 mm leather	17,50

You will find the matching knife, holster/case assignment on our website in the Service section.
www.otter-messer.de/service/



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 low-alloy 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 Grenadilla (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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