



12C27 / 440A / 1.4037

Web: www.jatagan.eu Email: shop@jatagan.eu

STEEL DESCRIPTION

Sandvik 12C27 is a martensitic stainless steel suitable for making knives. After heat treatment, the composition of carbon and chromium gives a unique combination of properties such as very high hardness, good corrosion resistance, very high wear resistance. Ideal steel for hunting and fishing knives, folding knives, kitchen knives and the like.

STEEL USING

- Food industry
- Closing knives
- Hunting knives
- Kitchen knives
- Fishing knives

PROPERTIES

High-quality stainless steel with a wide range of uses.

CHEMICAL COMPOSITION

C	Si	Mn	P	S	Cr
0,6%	0,4%	0,4%	0,025%	0,010%	13,5%

HEAT TREATMENT

Hardening

1080°C to oil

Hardening time

2,5mm	3mm	3,5mm
5 min	6 min	8 min

Tempering

100°C - 500°C

