



## STEEL DESCRIPTION

Stainless steel N690 from the Austrian company Böhler. Very popular with almost all European knife companies. It is equivalent to 440C steel, compared to which it is enriched with Cobalt. It has 17% chromium which offers excellent corrosion resistance. It offers high wear resistance thanks to its chemical composition (mainly chromium, vanadium), which is close to premium steels.

## STEEL USING

- Knife blades
- Surgical instruments
- Disc knives
- Industrial knives
- Parts for engineering

## PROPERTIES

It grinds very well and is machined well due to the amount of molybdenum.

# N690 / 1.4528

Web: [www.jatagan.eu](http://www.jatagan.eu) Email: [shop@jatagan.eu](mailto:shop@jatagan.eu)

## CHEMICAL COMPOSITION

C	Si	Mn	Cr	Mo	V	Co
1,08%	0,4%	0,4%	17,3%	1,1%	0,1%	1,5%

## HEAT TREATMENT

### Hardening

1030°C - 1080°C to oil

### Tempering

100°C - 200°C

### Forging

1030°C - 1080°C

