



# X50CRMOV15 / 1.4116

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## STEEL DESCRIPTION

X50CrMoV15 is a high-alloy German steel, characterized by very high resistance to corrosion. Thanks to this, it is mainly used on kitchen or hunting knives. It is not high carbon steel, despite some claims. However, it is tough enough and resists corrosion well. If you don't want to bother with knife maintenance, it's a good choice. This steel is used by world-famous manufacturers such as Böker, F. Dick, Opinel, Zwilling, Wusthof, Victorinox and others.

## STEEL USING

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

## PROPERTIES

Quality stainless steel with a wide range of uses.

## CHEMICAL COMPOSITION

C	Cr	Mo	V
0,48-0,60%	14,50%	0,65%	0,15%

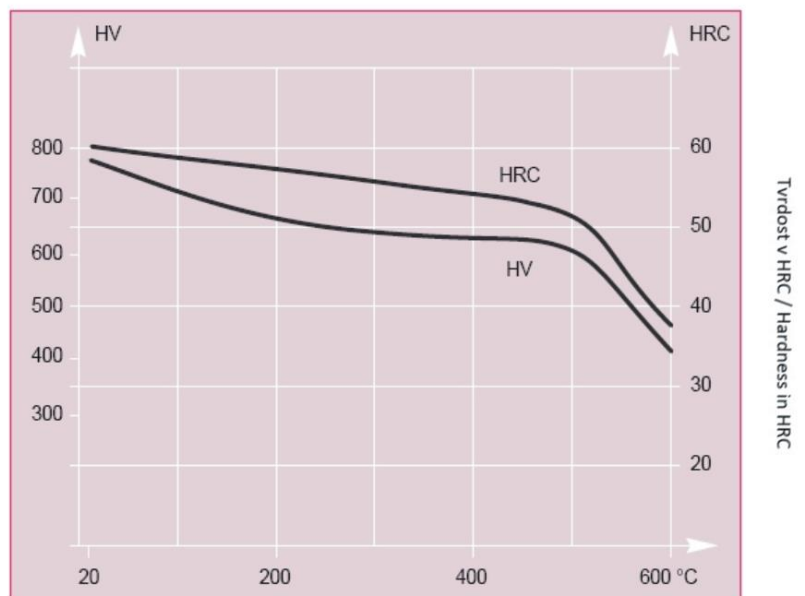
## HEAT TREATMENT

### Hardening

980°C - 1050°C to oil

### Tempering

100°C - 500°C



Popouštěcí teplota °C / Tempering temperature °C

Tvrdost v HRC / Hardness in HRC