FICHE TECHNIQUE
FT_MAGNACUT_2

CPM MAGNACUT

LE CPM MAGNACUT EST UN ACIER SEMI-INOXYDABLE OBTENU PAR LA MÉTALLURGIE DES POUDRES. SPÉCIALEMENT CONÇU POUR LA COUTELLERIE, SA COMPOSITION PERMET D'OBTENIR UN RATIO TÉNACITÉ / TENUE DU TRANCHANT EXCEPTIONNEL POUR UN ACIER SEMI-INOXYDABLE. LE MAGNACUT SAURA SE FAIRE APPRÉCIER DES COUTELIERS EXIGEANTS !

ÉTAT DE LIVRAISON

- Recuit
- Laminé à chaud

COMPOSITION

C	Cr	V	Mo	Nb	N
1.15%	10.7%	4%	2%	2%	0.2%

CARACTÉRISTIQUES

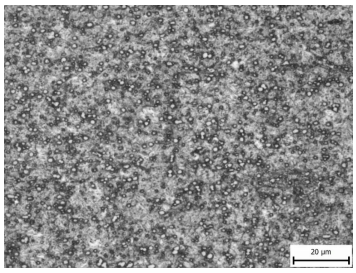
- Spécialement conçu pour la coutellerie
- Structure extrêmement fine
- Haute pureté
- Excellent ratio ténacité / tenue du tranchant
- Excellente résistance à la corrosion
- Haute dureté

EMPLOIS PRINCIPAUX

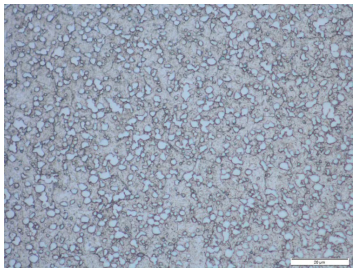
Lames de couteaux haut de gamme, couteaux de chasse, outdoor, lames sollicitées...

IDÉAL POUR LES COUTEAUX NÉCESSITANT UN TRANCHANT FIN ET TRÈS STABLE (COUTEAUX DE CUISINE JAPONAIS)

MICROSTRUCTURE



CPM MAGNACUT



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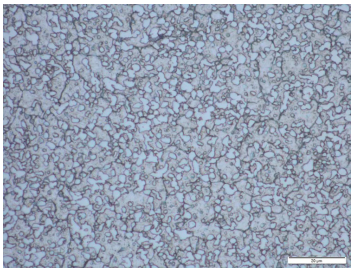

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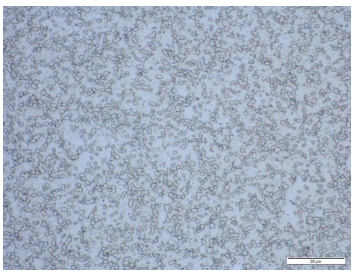


VANAX

TRAITEMENT THERMIQUE

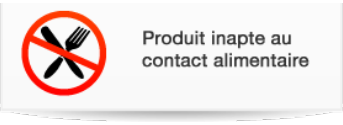
AUSTENITISATION : 1120°C (2050°F) pendant 20 minutes minimum.

TREMPE : Refroidissement rapide, sous plaques ou à l'huile.

REVENU : 2 x 2 heures à 175°C (350°F).

DURETÉ : 60-63 HRC.

UNE DURETÉ PLUS IMPORTANTE PEUT ÊTRE OBTENUE EN AUGMENTANT LA TEMPÉRATURE D'AUSTÉNITISATION ET/OU EN BAISSANT LA TEMPÉRATURE DE REVENU.



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DATA SHEET
FT_MAGNACUT_2

CPM MAGNACUT

CPM MAGNACUT IS A SEMI-STAINLESS STEEL OBTAINED BY POWDER METALLURGY. SPECIALLY DESIGNED FOR THE KNIFEMAKING INDUSTRY, ITS COMPOSITION PROVIDES AN EXCEPTIONAL TOUGHNESS/EDGE RETENTION RATIO FOR A SEMI-STAINLESS STEEL. MAGNACUT WILL BE APPRECIATED BY DEMANDING KNIFEMAKERS !

STATE OF DELIVERY

- Annealed
- Hot rolled

COMPOSITION

C	Cr	V	Mo	Nb	N
1.15%	10.7%	4%	2%	2%	0.2%

SPECIFICATIONS

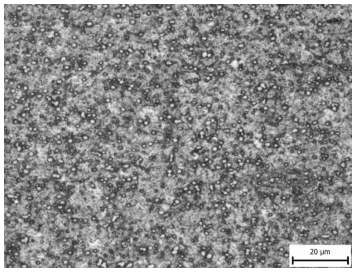
- Specially designed for knifemaking
- Extremely fine structure
- High purity
- Excellent tenacity/edge retention ratio
- Excellent corrosion resistance
- High hardness

MAIN USES

State of the art knife blades, kitchen knives, hunting and outdoor knives...

PERFECT FOR KITCHEN KNIVES NEEDING A FINE AND STABLE EDGE (JAPANESE KITCHEN KNIVES)

MICROSTRUCTURE



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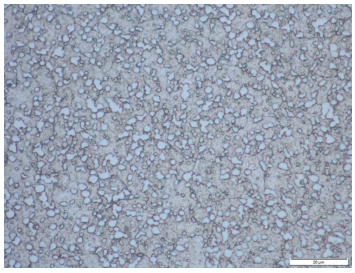

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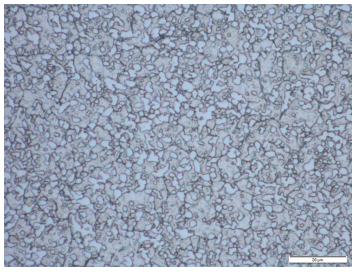

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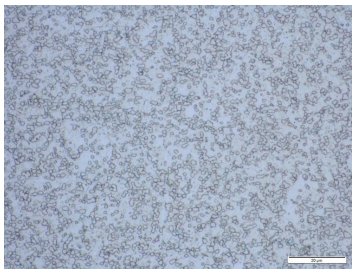


VANAX

HEAT TREATMENT

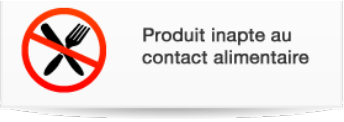
AUSTENITIZING : 1120°C (2050°F) during 20 minutes minimum.

QUENCHING : Rapid cooling, with plates or oil.

TEMPERING : 2 x 2 hours at 175°C (350°F).

HARDNESS : 60-63 HRC.

HIGHER HARDNESS CAN BE ACHIEVED BY INCREASING AUSTENITIZING TEMPERATURE AND/OR DECREASING TEMPERING TEMPERATURE.



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