

RELEASE

New knife steel



Damacore DC18N™

Strength, beauty and performance at it's very core.

Damasteel's stainless Damascus patterned steel, Damacore DC18N™ is a powder metallurgy-based steel with three different alloys.

The center, the core, consists of NiX™, a high nitrogen steel with distinctive properties combining outstanding corrosion resistance with edge sharpness, wear resistance, strength and ductility.

The Damascus patterned outer layers consists of RWL34™ and PMC27™. They are both variants of martensitic stainless steel with a minimum of 13 percent chromium content. They have been proven very suitable as a knife material, for long cherished in Damasteel DS93X™ martensitic Damascus patterned steel.

The three alloys combined in Damasteel's process gives the Damacore DC18N™ unique and exceptional properties. This provides an ultimate blend of technology, beauty and performance.

Damacore DC18N™ gives the knife enthusiast the opportunity to have ultimate beauty combined with the most technologically advanced knife available.

Patent pending.

SÖDERFORS 1676

DAMASTEEL®

CUTTING EDGE. AND LOOKS TOO.™



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