



MICRO FINE STEEL embodies what many knife-makers have long wanted. It is a steel developed by seeking after the bounds of quality of knife steel with "homogeneous," "fine," and "clean" microstructure, using carefully selected materials, and joining our comprehensive technologies.

Features

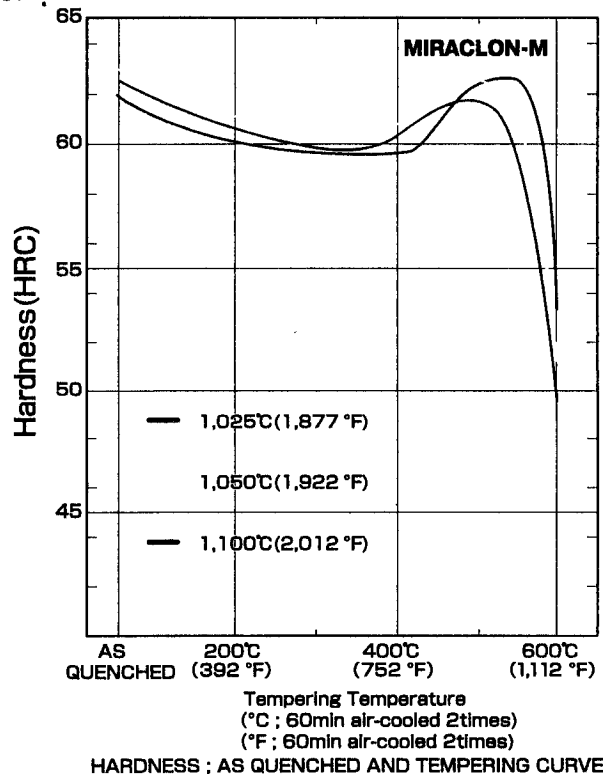
1. High hardness equivalent to M2: HRC 64.
2. Better machinability than M2 or D2. Good workability by dispersing fine carbide.
3. Toughness more than 3 times higher than that of D2, achieved by compounding special alloy and dispersing fine carbide.
4. Unrivalled wear resistance achieved by deposition of dense special carbide.
5. Outstanding heat treatment properties.

Hardening temperature same as that of 13Cr and 18Cr stainless steels.

6. Sharpness equivalent to that of Japanese swords but MICRO FINE STEEL does not break or bend, and cuts well for a long time.

Chemical Composition(added special element)

C	Cr	Mo	V	Co
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Manufactured by NIPPON KOSUHA STEEL CO., LTD.