BESTAR	Material No.	Grade	AISI	JIS
BECUT+		X60CrMoVN17-1		

Chemical Composition [%]

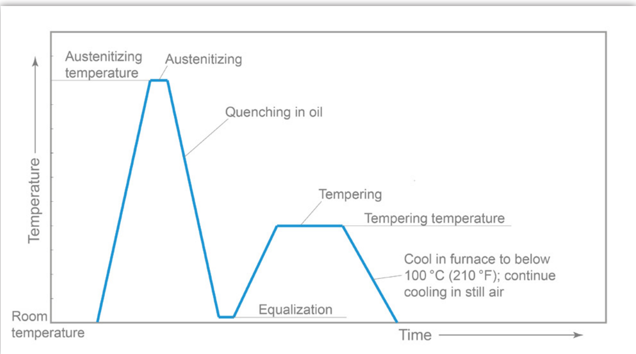
STAINLESS STEEL

C	Si	Mn	Cr	Mo	V	N
0.55	0.45	0.40	17.50	1.10	0.10	0.20

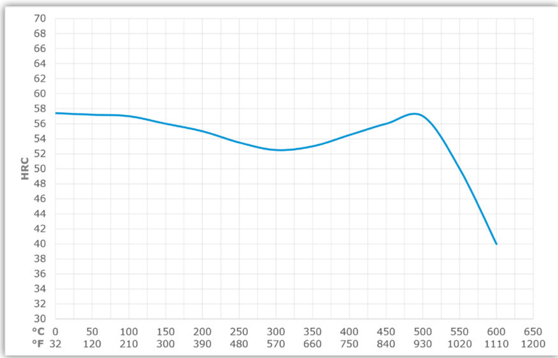
Characteristics

BECUT+ is an advancement of BECUT. The increased chromium content plus the addition of nitrogen to the chemical matrix opens up unprecedented possibilities in the realm of stainless steels. The impressive edge retention and remarkable resilience at low temperatures characteristic of BECUT are preserved in BECUT+. However, in contrast to BECUT, corrosion resistance is significantly enhanced. However, the combination of outstanding properties also makes BECUT+ an improved choice for high-quality chef's knives and knives in the food and luxury food industry, improving both the functionality and durability of these higher-end blades. BECUT+ is the Mercedes Benz of the food processing market and a perfect steel for the most difficult applications in the industry.

Heat Treatment



Tempering Diagram



BE CUT+

BESTAR STEEL GROUP

Hardening, Tempering, Annealing

Annealing

- 780-840°C / 1435-1545°F

Stress Relieving

- Approx. 650°C / 1200°F

Hardening

- Austenitizing temperature 980-1040°C / 1795-1905°F
- Quenching medium: oil

Tempering

- 100-200°C / 210-390°F
- Slow heating to tempering temperature immediately after hardening
- Time in furnace minimum 2 hours.
- Cooling in the furnace until the temperature have fallen below 100°C / 210°F
- The desired hardness values are shown on the tempering diagram

Delivery Options

Cross Rolled Sheets

- Annealed
- Hardened and tempered

Discs

- Annealed
- Hardened and tempered
- Ground surface

Applications

- Bowl cutter knives
- Industrial food cutting, slitting and processing blades
- Chef‘s knives
- Custom knives

May 2025