

STAINLESS STEEL CHARACTERISTICS

STAINLESS STEEL, also known as inox steel or inox from the Italian word *inossidabile*, is a steel alloy with a minimum of 10.5% chromium content by mass.

APPLICATIONS

- Food processing equipment and furniture, particularly in the meat/fish/poultry processing, wine making and dairy industry.
- Professional kitchens, trough equipment and appliances (sinks, tables, fittings, railing, etc.).
- Architectural paneling, railings & trim.
- Food or chemical containers.

470LI-24Cr *Nickel free*

Belongs to the new generation of superferritic grade stainless steel. Produced by means of VOD (Vacuum Oxygen Decarburation). This particular production process ensures the achieving of excellent corrosion resistance comparable or superior to AISI 316 but at a fraction of the cost.

AISI 304

European norm 1.4301 is the most common austenitic stainless steel. Very good corrosion resistance makes this stainless steel the standard in the food industry.

AISI 441 *Nickel free*

European norm 1.4509 is a more common ferritic grade stainless steel. Good corrosion resistance, often comparable to that of general austenitic grade AISI 304 (1.4301). AISI 441 is the standard in the large-scale supermarket trade.

PREN - Pitting Resistance Equivalent Number	
Tipo Acciaio Stainless Grade	Resistenza alla corrosione Corrosion Resistance
470li-24Cr	24,50
316L	24,00
304	20,00
441	18,50
430	16,50

