

## Steels in Knives

Contributed by admin  
Sunday, 10 September 2006  
Last Updated Sunday, 10 September 2006

You can find steel in every knife blade. All knife steel is tempered, annealed and hardened for its strength and hardness. If you are going to purchase for the right kind of knife you need to know exactly what the steel is used in blade for its durability. You may not hear from the retailers about the steel used in the knives correctly because there are many types of steels which are more powerful than each other. There are almost three types of steels used in knives which are described in below. In fact there will be no doubt in purchasing your knives from the retailers. The metals used in blade of knives have to be taken under consideration when purchasing a knife. The different metals all have different characteristics of sharpening and holding an edge. Here are the three most common types of knife materials:

**Stainless Steel** - Stainless steel knives have gained popularity in the twentieth century. In this stainless steel there is not a lot of chromium (12%–18%) but has very high carbon. These stainless steel materials are very highly resistant to rust or corrode. In fact this material is too brittle and it is difficult to keep a very sharp edge on a stainless steel knife. In some cases except in acid, one of the oxides is always constant with stainless steel knife which makes rust under extreme conditions.

**Non-Stainless Steel** - Non-stainless steels are traditional knife material used most widely over the past few hundred years. In fact it is a good material because it can hold an extremely sharp edge for cutting anything you want. Non-stainless steel blade will be more powerful and also have much durability. It also has some weakness like it gets discolored easily and sometimes reacts with the color of the food when you are cutting. Then it is up to you to get a better appearance on your blade or more cutting power.

**Damascus** - Damascus steel is such a widely made product but the original craft of Damascus steel may be lost. This steel forms with two other metals put together which gives a great appearance to the blade with an invincible edge. The cost of the process restricts it to high-end knives. There is typically more demand for exotic alloys in the utility, outdoor, and tactical or combat knife categories than there is in the kitchen knife category.

Ok! You can research many more on stainless steel that are used for knives. Even you can ask your local retailer or knife expert if the non-stainless steel bladed knife is right for you. So, Good luck for your knife purchasing adventure!