



















Damacore®

Damasteel's stainless Damascus patterned steel, Damacore® is a powder metallurgy-based steel with outer layers and a Core. Common for the Damacore® grades is that we are altering the Core. The outer layers consist of RWL34™ and PMC27™ which are well known steel grades for knife making.

Choose between DC18N with a N11XTM nitrogen alloyed core or DC21R, with RWL34TM as a core if you want a mirror finish look. All patterns are available in both core options.













Why choose Damasteel®?

Damasteel® is the best performing stainless Damascus patterned steel in the world using the latest gas-atomized PM technology with very high cleanliness. It has incomparable toughness and strength combined with excellent edge retention and corrosion resistance.

How to buy?

Visit us today at **shop.damasteel.com**, register as a customer and start shopping!
Or, visit one of our global distributors.
To find your local distributor, visit damasteel.com and search 'distributors'



© Damasteel AB. Damasteel® is a registered trademark, all product names are unregistered trademarks.

Gareth + Jason Bull Knives folder in Grabak™ on the cover, 2024.

Find us @damasteelab #CuttingEdgeAndLooksToo