

| AUSTENITIC STAINLESS STEEL |                  |
|----------------------------|------------------|
| EN DESIGNATION             | ASTM DESIGNATION |
| 1.4372                     | 201              |
|                            | S20100           |

### **Description:**

201 is a Cr-Ni-Mn austenitic stainless steel. It is an alternative to austenitic steels such as 304 but with less nickel content, to be used in moderate corrosive applications. Its austenitic structure is ensured by the addition of nitrogen and manganese.

### **Chemical Composition:**

| C       | Si     | Mn        | P       | S       | Cr        | Ni      | N         |
|---------|--------|-----------|---------|---------|-----------|---------|-----------|
| ≤ 0.120 | ≤ 0.75 | 5.50-7.50 | ≤ 0.045 | ≤ 0.015 | 16.0-18.0 | 3.5-5.5 | 0.05-0.15 |

### **Mechanical Properties:**

| Rm (MPa) | Rp0.2 (MPa) | A50 (%) | HRBW |
|----------|-------------|---------|------|
| 750-950  | ≥ 350       | ≥ 45    | ≤ 95 |

### **Applications:**

Kitchenware, catering industry

### **Stress Corrosion Cracking:**

Austenitic stainless steels are susceptible to SCC when presenting tensile residual stresses and being in chlorine media at temperature above 60°C.

### **Surface Cleaning:**

Wash the surface with neutral soap and water applied with a cloth or a brush without scratching the stainless steel. Then, always rinse the stainless steel with water to remove completely the cleaning agent. Finally, it is recommended to dry the surface to preserve a good superficial condition. In severe environments, a frequent cleaning is strongly recommended.

### **Specifications:**

It can be delivered according to EN, ASTM, ASME standard requirements.