



W.R. Case & Sons Cutlery Co.

CASE STEEL ROSTER

Use this guide to identify the steel on your Case® knife

STAINLESS STEEL (SS)

A high strength steel alloy with a high percentage of chromium that provides superior corrosion resistance compared to conventional steel. Blades blanked from this material hold an edge longer and have extraordinary blade strength. This type of steel requires minimal care and will resist rusting/tarnishing to a much greater extent than other steels. Stainless has been a manufacturing material at Case since 1916. Identified as the most common type of blade material used at Case, it is referred to as Tru-Sharp™ surgical steel.

CHROME VANADIUM (CV)

A high carbon quality steel containing some Chromium for better hardening and Vanadium to aid in the bonding process. This steel type is known for holding an edge and ease of sharpening. It is important to note that CV steel is not corrosion resistant and is therefore prone to tarnish and rust when exposed to air and moisture. These blades must be kept clean with a thin film of lightweight oil to prevent rusting or discoloration, as well as to maintain the finish of the steel. CV blades will darken over time and develop a rich patina even when well cared for. This steel type was the original material used in Case knives over 130 years ago.

CARBON STEEL (CS)

Our 1095 steel is part of a class of steels where carbon is the principal alloying element that gives the steel high tensile strength, wear resistance and toughness. Closely resembling our CV blades, our CS steel is also known for its edge retention and ease of re-sharpening while also being susceptible to tarnishing and rusting compared to stainless steel when exposed to air and moisture. A thin coat of oil or other suitable waterproof coating will preserve the steel's original appearance while providing you many years of dependable service.

154-CM

A high performance American-made stainless alloy known for its sharpness and edge holding ability. It is manufactured with very few impurities, combining three principle elements: Carbon, Chromium, and Molybdenum. Added levels of Carbon and Chromium enhance the steel's hardness and rust resistant

qualities. Re-sharpening can require extra effort. Case began offering this steel type in 2008 and it currently appears in knives featured in annual Case/Bose limited collaborations.

DAMASCUS (DAM)

The crafting of Damascus steel is a tradition that dates back to the Crusades and is named for the famous Syrian city where some of the first man-made metals were traded publicly. It is comprised of thin layers of metal that are heated together to form a laminated solid. Designs take shape as layers are folded in then welded together by forging. Over the years, Case has opted for both carbon and stainless steel Damascus blades for different knife projects. Various Damascus steel patterns used at Case Company include: Random, Raindrop, Ladder, Snakeskin, and Tear Drop. Case began using Damascus steel in 1989.

S35VN

A tough, wear-resistant chrome and vanadium-based steel. It is a second-generation refinement of S30V steel. Experienced knife makers report S35VN is easier to work with, due to the addition of Niobium to the steel chemistry. Once annealed, this S35VN responds well to CNC machining, making it an ideal choice for high-performance blade manufacturing. S35VN blades offer superior edge retention and resistance to chips and breakage.

80CRV2

A chrome based, high-carbon steel. This material is a very tough, hard-working metal alloy that's preferred by hand-forgers and manufacturers alike to make everything from specialty products like tomahawks and swords to everyday repair tools, fixed blade kitchen knives, fixed blade hunters and traditional folding pocketknives. 80CrV2 steel responds well to grinding and performs dependably in most any environment without buckling under pressure. This steel can be found in the Case® Winkler American Heroes Knife Series.

CPM 20CV

A premium powder metallurgy stainless tool steel which offers impressive performance, wear resistance and edge retention with added chromium levels for corrosion resistance. CPM 20CV is a relative newcomer to the knife market that has gained industry wide adoption in a short time. Case has recently begun featuring this stainless steel for blades in special production runs of some of our traditional folding knife patterns.

CPM MAGNACUT

A unique powder metallurgy stainless tool steel which offers excellent combination of toughness and wear resistance as a result of its having only small, high hardness, vanadium and niobium carbides. The elimination of chromium carbide also yields impressive corrosion resistance. A special factory-ordered version of the Case Marilla® with CPM MagnaCut blade was first introduced to consumers at BLADE Show 2022 in Atlanta, GA by longtime Case Authorized Dealer Smoky Mountain Knife Works.