

Introducing Krome16+

The ferritic solution for kitchenware.
The ideal “food contact” stainless steel with minimum 16% chromium.

Its unmatched advantages makes it the best replacement for 200 and 300 Series in the cookware, utensil and gas stove applications.



What is Krome16+

Krome16+ from JSL is a branded stainless steel in coil form conforming to AISI 430 grade – a ferritic solution offering many advantages in the manufacture of cookware, utensils and gas stoves.

Chromium (not Nickel, as is sometimes imagined) is the key ingredient in the corrosion resistance of stainless steels. Krome 16+ is a straight chrome stainless steel containing 16% minimum Chromium.

Advantages of Krome16+

Lower cost, stable price. More savings per kg.

Krome16+ has no nickel, copper and very low manganese. So it costs low, is stable in price and yet boasts of impressive technical characteristics. This means you can plan better, price better and profit better.

Better productivity, higher yield

Krome16+ offers higher yield in utensil manufacture as compared to the traditionally used 200 series patta. See the comparison table below.

Less polish, more lustre

Krome16+ is a bright stainless steel which needs less polishing as compared to AISI 304 and 200 series.

Lower density, more saving in weight

Lower density of Krome16+ means less weight of the utensil for the same volume. You can reduce or save weight of utensil for the same design and volume made from 200 series or AISI 304.

Conforms to international Standards for Food Equipment Contact Materials

- American National Standard NSF/ ANSI 51 (2007)
- French Standard NFA 36-711 (April 2002)
- French Decree No. 92-631 (8.7.1992)
- European Regulation (EC) No. 1935/2004 (27.10.2004).

No delayed cracking

Krome16+ does not exhibit any Martensitic formation at lower temperature and hence has zero delayed cracking unlike the 200 series patta.

Better thermal conductivity

Superior thermal conductivity over 200 and 300 series Stainless Steels. This help in conducting heat more evenly than austenitic grades resulting in heating the food must faster and saving fuel in cooking.

Lower thermal expansion means lower thermal stresses

Where welding and heating during the manufacturing process is concerned, Krome16+ again is an excellent choice. Because of its low thermal expansion, there are less stresses during cooling thereby reducing the possibility of crack at the weld zone.

Superior Corrosion Resistance

Excellent high temperature oxidation resistance upto 800 C making it less prone to scaling than austenitic grades.

Very good corrosion resistance due to high Chromium content. Hence, Far superior to Aluminium/Aluminium alloys for diverse food media.



How Krome16+ coil compares to 200 Patta for utensil applications

Parameter	200 Patta	Krome16+	Advantages of Krome16+
Chromium	13-14.5%	16-18%	Higher corrosion resistance
ANSI 51 standard	No	Yes	Food contact compliant
Thermal Conductivity	14.9 W/m ² K	23.9 W/m ² K	60% higher thermal conductivity
Density	7.86 g/cc	7.72 g/cc	1.78% lower weight for same volume
Circle Yield	73%	82.9%	Higher yield
Thickness Variation	+/- 10%	+/- 3%	Increased tool life
Surface Flatness	Waviness	Flat	Lower rejection of utensils
Delayed Cracking	2-5%	Nil	Zero delayed cracking
Raw Material Cost	Volatile	Stable	Plan better, Price better
Productivity	Low	High	Lower manufacturing cost



The ideal stainless steel
for utensils

Krome16+

The high performance
stainless steel combining
technical and economic value
with stable prices for the
utensil applications.

krome 16+



JSL

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