

Compact design and complex geometries – The new generation of stainless steel

Fail-safe and durable – that's what the new stainless steel products stand for.

Thanks to metal injection molding (MIM) technology, the new generation of stainless steel is perfectly suited for use with aggressive gaseous and liquid media. Equipped as standard with food-safe sealing materials (FKM, EPDM), the stainless steel products are ideal for food & beverage, industrial and life science applications.



ADVANTAGES



Robust and safe

Absolutely durable and fail-safe due to extremely high material strength.



Compact design

Low weight and smallest dimensions due to the compact and lightweight design.



Flexible sizes and geometries

Maximum flexibility in sizes, threads and shaping thanks to individual product developments.



NSF certified and FDA compliant

Perfectly suited for medical, analytical, drinking water and food applications.



Best quality

Highest product quality and precise dimensional stability in the products made of solid stainless steel (316L).



Tailored to your requirements

Variants of the standard products or custom versions as the perfect solution for your application.



Metal Injection Molding (MIM)

The starting material is a feedstock of stainless steel powder (316L) and thermoplastic carrier material. Components are formed from the feedstock by injection molding. The solid stainless steel product is created by completely dissolving out the carrier material via a chemo-thermal process and the subsequent sintering process.

Our in-house mold construction with state-of-the-art machinery enables the fast and flexible realization of complex shapes and sizes. Selected fittings are available with a release ring made of high-quality stainless steel (316L).



TECHNICAL SPECIFICATIONS

Outer diameter Plastic pipe / tube	4, 6, 8, 10 and 12 mm
Thread	M5, G1/8, G1/4 and G3/8
Thread seal	recessed O-Ring
Operation pressure	up to PN 20 (depending on type)
Medium temperature	up to 140 °C (permanent), short-term up to 200 °C



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