

## 304 vs 316L Stainless Steel

### AISI 304 STAINLESS STEEL

304 is a good choice for most residential and light commercial applications.

- General purpose steel
- Economical costs
- Good corrosion-resistance
- Non-magnetic

### AISI 316L STAINLESS STEEL

A good choice for most commercial kitchens, food processing plants, beverage plants, chemical production, hospitals, pharmaceutical facilities, or any other application where corrosion concerns are relevant, including marine applications or outdoor environments.

The 316L offering may cost a little more, but adds significant value in sustainability and hygiene.

- Good for aggressive applications
- Premium costs
- Superior corrosion-resistance
- Non-magnetic

### WHAT'S THE DIFFERENCE?

304 contains the following:

- 18% chromium
- 8% nickel
- A mid-range level of carbon

316 contains the following:

- 16% chromium
- 10% nickel
- 2% molybdenum (an additive to help resist corrosion by chlorides)
- A 0.03 max level of carbon

**NOTE:** There are no visible or significant weight differences. However, the 316L will remain corrosion-resilient longer than 304 even when scratched, dented or high-heated. This is due to the lower level of carbon and the added molybdenum.

