

STM KnifeTM

*Japanese diamond knives for
"Ultra microtome"*



1. Great quality cutting-edge diamond knife
2. No preparation (*hydrophilic approved)
3. Can use organic solvent (alcohol, acetone, etc.)
4. Low center of gravity (Wet and XAC type)

www.syntek.co.jp



*All blades are checked by TEM sample

来舎
國史



Sym Knife XAC ($> 0.3\mu\text{m}$)	
Width	Angle
3.0mm	55°

Wet Type ($< 0.3\mu\text{m}$)	
Width	Angle
3.0mm	45°
2.5mm	45°
2.0mm	55°, 45° and 35°
1.0mm	55°, 45° and 35°
0.5mm	55° and 45°



Cryo Wet Type ($< 0.3\mu\text{m}$)	
Width	Angle
2.0mm	45°
1.0mm	45°

Cryo Dry Type ($< 0.3\mu\text{m}$)	
Width	Angle
2.0mm	45°
1.0mm	45°