

דרך קצרה

Brief summaries of cRc Kashrus Policies

LIBUN GAMUR EXAMPLES

The previous installment discussed the temperature requirement for *libun gamur*, and the following are examples.

Oven Belt

We saw in an earlier installment that anytime one tries to perform *libun* there is a concern it might break the utensil (חייס (עלייהו שמא פקעי), and when that applies one is forbidden from *kashering*. This issue is particularly relevant for oven belts which require *libun gamur* if used to bake non-kosher food, and in most cases, there is no way to avoid the expense of replacing these belts.

In one case, we were able to accomplish *libun gamur* on the oven belt because it was a pita oven which was designed to be heated to more than 850° F such that *kashering* was relatively simple. In another case, Rav Belsky approved *kashering* an oven belt with the following method:

- The company built a gas pipe that went across the tail end of the oven, and there were holes in that pipe facing down. This meant that when gas flowed through the pipe, they could light the gas and create a wall of flames coming down onto where the belt would be.
- The oven was heated to about 500° F and the belt was run through the oven for a while so that it reached that temperature as well.

- Then the special flames were turned on, so that they could heat the belt from 500° to *libun* temperatures.

The thinking was that since the whole belt was evenly heated to a hot temperature and did not heat up or cool down too quickly, it would not warp. That said, Rav Belsky only allowed this if the system was designed and approved by the plant personnel, which minimized or avoided the concern of חייס עלייהו שמא פקעי.

Self-Clean Oven

In most cases, the self-cleaning cycle on an oven reaches temperatures that are above the 800° F or 950° F requirement for *libun gamur*, in which case it is obvious that that process qualifies as *libun*. [Whether *libun gamur* is required for a standard oven will be discussed in a future installment]. However, even in cases where the temperature is somewhat less than those required amounts, Rav Belsky said that one can assume they have accomplished *libun gamur*. This is based on a ruling from Rav Yaakov Kaminetzky who reasoned that since the self-cleaning cycle lasts for so many hours and is amazingly successful at removing all residue, we can be confident that it is as effective as somewhat hotter short burst of flame which would be typical of a traditional *libun*.

The above is limited to a standard self-clean oven but does not apply to a low-temperature self-clean cycle such as AquaLift.



Pizza Oven & Barbecue Grate

The floor of a pizza oven and the grates of a barbecue grill require *libun gamur* to transfer them from non-kosher use to kosher use. Sometimes it is practical for *libun gamur* to be performed by placing those parts into an oven and running them through a self-clean cycle. But that is not always practical, and therefore there is another method of *kashering* these items.

The idea comes from how *Shulchan Aruch* advises the *kashering* of a baker's oven which will be used for baking *matzah* for *Pesach*. He says that the surface which has food-contact should be covered with coal and the coal should be lit on fire. The burning of the coal will accomplish *libun gamur* on the surface. *Shulchan Aruch* does not describe how long the burning coal should remain on the surface, or how one should know that it has been there for long enough to accomplish *libun*, and Rav Schachter said that one can assume that if the hot coal was there for an hour the surface has been *kashered*.

Accordingly, the grates of a barbecue (or the floor of a pizza oven) can be taken outdoors, put onto a cement surface, and

sandwiched between layers of coal. The coal should be ignited, and once the coal is on fire or remains hot for an hour, the grate is considered *kashered*. [*Kashering* the chamber of the barbecue or pizza oven will be discussed in a future installment].

CRC POLICIES

54. Is a self-clean cycle considered *libun gamur* even if it does not exactly meet the temperature noted in the previous installment?

Yes

If the oven offers cycles of different lengths, one should choose the longest option

55. A person would like to kasher the grates of a grill by sandwiching the grates in coals and lighting those coals.

a. How long must the coals remain lit?

One hour

b. Is this an effective method of *kashering* even if the grates are not observed to become red-hot?

Yes

מראה מקומות

שולחן ערוך סימן תנ"א סעיף ד'