

# דרך קצרה

Brief summaries of cRc Kashrus Policies

## CAST IRON POTS

Cast iron pots and pans must be "seasoned" to prevent rusting and to give them non-stick properties. Seasoning is accomplished by coating the pot with oil or fat and then putting them in a hot or warm oven for a few hours. If a pot is seasoned at the factory, then there is a potential that non-kosher oil or fat was used which would render the pot non-kosher.

Rav Schwartz zt"l ruled that new cast iron cookware does not have to be cleaned before *kashering*. He reasoned that although the seasoning can be removed with soap, it is considered "absorbed" (rather than tangible) since the surface of the cookware exhibits no trace of the oil/seasoning. The absorbed *ta'am* can be removed through *hag'alah* or *libun kal* (see below). Although there is one opinion in *Rishonim* that these pots must be *kashered* through *libun gamur* [since the non-kosher oil had direct contact with the pot in the fire], the consensus is that *hag'alah* suffices since the oil was in a liquid state when it was heated.

Note: *Hag'alah* and *libun kal* are only appropriate when *kashering* to remove the non-kosher seasoning applied in the factory. But if one mistakenly uses cast iron cookware with a non-kosher item, the rationale noted above will often not apply, and *libun gamur* will oftentimes be required.

*Hag'alah* involves bringing a pot of water to a boil and submerging the cast iron pot into it. *Hag'alah* can be performed "piecemeal",

such that if a cast iron skillet is very large there is no need to submerge the entire skillet into the pot simultaneously. Additionally, cast iron cookware tends to be heavy and thick, so it should be left in the *hag'alah* water for long enough that the water comes back to a boil which indicates that the cast iron itself has become heated to *hag'alah* temperatures.

*Libun kal* for a cast iron pot can be accomplished either by putting it into an oven or by placing it face down over a stovetop flame. It should remain in the oven or over the flame until the "other/outer" side of the pot is hotter than 175° F (*yad soledes bo, l'chumrah*).

## CRC POLICIES

5. If one purchases a brand new, pre-seasoned, cast-iron skillet, must it be *kashered* before use?

Yes

6. Assuming the answer to the previous question is "yes":

- a. Must one wash off the seasoning before beginning the hot *kashering*?

No

- b. Should the skillet be *kashered* with *hag'alah* or *libun*?

*Hag'alah*



7. When one performs *hag'alah* to a very large utensil, such as a skillet:

a. Is it acceptable to *kasher* one side at a time?

Yes

b. Is it acceptable to just submerge the skillet into the boiling water momentarily?

No, it must remain in the water until the fire causes the water to boil

again, as this will ensure that the utensil was thoroughly heated (and *kashered*)

8. Under what circumstances may one accept a company's claim that the oil they use for seasoning cast-iron skillets, is kosher?

Never, unless there is some element of independent confirmation (i.e., *hashgachah*)

#### **מראה מקומות**

שולחן ערוך תנ"א סעיף א'  
ש"ך יו"ד סימן קכ"א ס"ק ח'  
ערוך השולחן יו"ד סימן קכ"א סעיף י"א  
שו"ת חתם סופר יו"ד סימן קי"א