

# דרך קצרה

Brief summaries of cRc Kashrus Policies

## RETINNING AND REGLAZING

The process of retinning involves heating tin to its melting point of 450° F, pouring (or otherwise applying) the molten tin to the pot-surface, and then putting the pot into cold water to set the fresh tin in place. *Mishnah Berurah* says that if someone coated all surfaces of pot in this way, it effectively serves as a *hag'alah* for the pot.

Another method of retinning is through electroplating which bonds a metal coating onto a surface using electrical charges and attraction rather than with heat. Such a process does not qualify as *kashering*.

A somewhat different process is done to baking pans used in commercial bakeries. These pans are coated with silicon to prevent food from sticking to the pan, and if they are used regularly, they will need a fresh coat of silicon (i.e., reglazing) every few months. The process of reglazing consists of three steps: stripping, glazing, and drying. Stripping involved applying chemicals, acids, and soaps to the pan to strip away the existing silicon together with any grease and food residue. Most of the chemicals are at ambient temperature, but – depending on the process – some may be hot enough that they qualify as *hag'alah* (if the pan is already free of residue). The second step, glazing, is when a new layer

of silicon is applied to the pan, and it is at a low temperature (or at ambient) which does not qualify as any sort of *kashering*. For the final step, drying, pans are stacked up and placed into a hot chamber to dry and cure the coating. In many cases, drying is performed at temperatures which qualify as *libun kal*, and one must just be sure that the heat penetrates to all pans including those which are at the center or bottom of the stack.

In this context it is worth noting two points. Firstly, the stripping stage is exceedingly thorough in removing residue, and does a much better job than most *Mashgichim* ever could. Therefore, even if a given company's reglazing process does not qualify as a *kashering*, it is a useful preparatory step for *kashering*. Secondly, bakeries send their pans out to specialized facilities which reglaze the pans for them. Sometimes those facilities will provide the bakery with (non-kosher) "loaner pans" to use until the original pans are ready, and clearly this is something a *hashgachah* will want to be alert for.

Is *tevillas keilim* required if a Jew's pot or pan was retinned or reglazed? See *Imrei Dovid, Tevillas Keilim*, Chapter 16.

### מראה מקומות

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