

דרך קצרה

Brief summaries of cRc Kashrus Policies

KASHERING FROM THE RIGHT SIDE

All agree that when performing *libun* to a *kli cheress*, the fire must come from the side where the *chametz* or *treif food* was, rather than from the side where the fire was during cooking. *Pri Megadim* says that the same applies if the utensil metal, but *Avnei Nezer* argues that when *libun gamur* performed to metal the entire utensil becomes like "a piece of fire" and it is therefore inconsequential where the flame is. This leniency is limited to *libun gamur* and does not apply when one *kashers* with *libun kal*. Therefore, in cases where it is appropriate to *kasher* a *blech*, hot plate, or pan with *libun kal*, they should be put upside down on the stovetop (i.e., with the food-side facing the fire).

It is not possible to turn a glass stovetop upside down, and at first glance it would seem that just turning on the electric coils – which are underneath the glass – would run afoul of the requirement that the flame be on the side where the food was. However, since the surface is just glass [which many *Poskim* say does not absorb at all], there may be justification for being lenient. It is also possible to use a non-kosher glass stovetop without *kashering* it, but placing metal discs between the glass and the pots. No *ta'am* can possibly transfer between the glass stovetop and the kosher pot, and the food in the pot will be unaffected by the stovetop's status.

The requirement that the heat come from the side where the food was, also applies when performing *hag'alah*. In a home setting this means that to *kasher* the upper portion (i.e., cover) of a *kedairah blech*, it should be turned upside down and placed – part at a time – into the lower portion (i.e., water-pan) which is filled with boiling water. In this way, the boiling *hag'alah* water will have contact with the food-side of the cover and effect a proper *hag'alah*. In a commercial setting this halacha would be relevant to certain types of reactors or kettles; for more on that see <https://kshr.us/Sappirim31>.

cRc POLICIES

17. Must the fire (or boiling water) be on the side which had the food-contact when *kashering*...
 - a. With *libun gamur* on *cheress*?
Yes
 - b. With *libun gamur* on metal?
No
 - c. With *libun kal* on metal?
Yes
 - d. With *libun kal* on glass?
Yes
 - e. With *hag'alah*?
Yes



18. If one was *kashering* a *blech*, hot plate, cast iron pan, or frying pan with *libun kal* by placing them over a fire for a given amount of time, can the *kashering* be performed when they are "right side up" or must they be turned upside down?

Upside down

19. Can *libun kal* be performed on a glass stovetop, by merely turning on the electric coils until the glass reaches the desired temperature?

Yes. This is based on a *tziruf* of different opinions regarding *kashering* from the "wrong" side and the status of glass.

An alternative is to not *kasher* the stovetop and instead place all pots onto metal discs so

that the pots have no contact with the stovetop.

20. In a home-oven whose flames are not in the cooking chamber, may *libun kal* be accomplished by turning on the flames until the chamber reaches the desired temperature?

Yes

21. If one was *kashering* a *kedairah blech* with *hag'alah*, does the boiling water have to come in contact with the top of the cover (the part which touches the pots and food) or is sufficient if the underside of the pan has that contact?

The top of the cover

מראה מקומות

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