

ליקוטי ופסקי הלכות

"חוקי חיים"

ותלמוד
"חוקי חיים"
לעשות רצונך
בלבב שלם



שע"י "חדר הזדאה" שכונת מנחת יצחק פעיה"ק ירושלם תובב"א - בראשות הרב חיים אהרן בלייער שליט"א

Halochohs compiled by HaRav Chaim Bleier – Translated from the Hebrew edition by R' Zerachya Shicker

Halochohs of Milk & Meat

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Halachos of Basar B'chalav | Parshas Bamidbar 5781

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Ovens

Separate Ovens for Fleishigs and Milchigs

- We use ovens today for many foods, both fleishigs and milchigs. Lechatchilah, it is best to avoid the many shailos that arise when the same oven is used for fleishigs and milchigs by having in the home separate ovens for fleishigs and milchigs.
- Microwave.** One should not use the same microwave for fleishigs and milchigs; otherwise, it is almost impossible to avoid problems. Even when food is double wrapped in plastic wrap, the plastic usually ruptures in the middle and the food does not end up totally covered the whole time it is in the microwave. This will lead to the food and/or the microwave becoming assur. If this does happen, one should ask a poseik if it is possible to kasher it, and if so, how.

Oven with Two Compartments

- Some people have an oven with two compartments, one designated for fleishigs and the other one for milchigs. This still creates kashrus concerns since the two compartments sometimes have vents in back, causing steam from both of them to join in one place. When using them simultaneously, the steam and aromas from the fleishigs and milchigs join together and the oven's contents can become assur. Also, sometimes when the lower compartment is in use, the upper compartment gets hot, leading to shailos of bliyos [absorbed matter] based on the rule of "cham miktzaso cham kulo" [bliyos in a hot sheet of metal spread through the entire sheet].
- Oven with a hechsher.** When a two-compartment oven has a hechsher, the hechsher certifies that the compartments are totally separate, taking away the concern of fleishige and milchige bliyos mixing. It also certifies that the lower one does not heat the upper one.
- After using an oven for some time, the rubber that hermetically seals the oven's door can wear away. Also, sometimes, opening the bottom door causes lots of steam to rise to the upper compartment. These conditions can lead to shailos of steam from the compartments mixing even if the oven has a hechsher. If this occurs, one must be careful about the kashrus of the two compartments.

Kashering an Oven

Olden-Day Ovens

- In the time of the Gemara, food was baked or roasted on the floor or walls of the oven itself. Thus, to be kashered, ovens needed libun chamur (ש"י"ע י"ד ס"י צ"ז ס"ב), i.e., getting heated to the point that sparks fly (ש"י"ע או"ח ס"י תנ"א ס"ד). This required a high temperature, about 400°C (יד אהרן).

Modern-Day Ovens

- In modern-day ovens, food is usually placed on pans and baked or roasted in the oven's heat. Thus, an oven used to cook meat usually is only fleishigs due to the meat's aroma or steam, not contact with the meat itself. Often, there is not even fleishige steam or flavor, e.g., if the food is covered or in a pot with walls, or the like. Thus, it is easier to kasher the oven, as will be explained.
- The consensus of the poskim is that one may rely on libun kal – a temperature of about 250°C that can be created by running the oven on its maximum heat setting – especially if it was only used for fleishigs and is considered "heteira bala" [i.e., the bliyos in the oven are not from assur food] (מ"ב ס"י תנ"א סק"ח), which does not require libun chamur (יד יהודה ס"י צ"ז סק"ג, שו"ת מנח"י ה"ג ס"י ס"ו).

Milchige Food in a Fleishige Oven

- Many homes have only one oven, often fleishigs. During the days leading up to Shavuot, women want to bake milchige dishes in their ovens and many people ask how and when it is possible to do this.
- The accepted and best way to do this is by cleaning the oven, waiting 24 hours from the last time it was used for fleishigs, and then performing libun kal by running it on its maximum heat setting for a certain amount of time, as will be explained.

Cleaning the Oven

- First, the oven must be cleaned thoroughly with a strong cleansing agent until there is no food matter on its walls, floor, or pans. Stubborn spots of old, burnt food on the walls that do not come off after a thorough cleaning do not need to be removed, since they do not have intact food matter and do not give off steam or an aroma. Also, the poskim hold even libun kal burns off any leftover substance (פמ"ג); at the very least, the cleansing agent certainly ruined any flavor.

Waiting 24 Hours

- Before baking milchigs, one should lechatchilah wait 24 hours from the last time the oven was used for fleishigs, even if he is going to run the oven on its highest setting. This is because even though we hold running the oven on its maximum heat setting accomplishes libun kal, in some ways it may not be a true libun kal. Thus, if possible, it is proper to also wait 24 hours so that the oven is not a ben yomo when it is used for milchigs.
- Used in between for parve.** Even if the oven was used for parve within 24 hours of its last use for fleishigs, the 24-hour waiting period does not need to be restarted; it always starts from the last time it was used for fleishigs.
- Pressing situation, cannot wait 24 hours.** If one is in a pressing situation and cannot wait 24 hours, he may be meikel and kasher the oven without waiting since some say waiting 24 hours is only necessary for hagalah, not libun.

Libun Kal

- After cleaning the oven and waiting 24 hours, the oven should be run on its maximum setting for one hour in order to kasher it. Then, it may be used even for uncovered milchige food.

Do Not Regularly Change Back and Forth

- Changing from fleishigs to milchigs through hagalah.** Some hold one should not kasher his utensils to convert their status, e.g., kashering fleishige utensils through hagalah to use them for milchigs from then on (מג"א ס"י תק"ט סק"א). The reason is that since he is used to them being fleishigs, he can easily end up using them for fleishigs by mistake. Also, if one regularly goes back and forth between his utensils being fleishigs and milchigs through kashering, he may easily forget if he kashered them or not and make mistakes (שו"ת חת"ס י"ד ס"י ק"י).
- Parve dish that became fleishigs or milchigs.** Even according to this minhag, if a parve dish or pot became fleishigs or milchigs by mistake, one may lechatchilah kasher it to restore it to its parve status (יד יהודה ס"י צ"ז סק"א).

18. **Changing an oven's status through libun.** The poskim discuss whether this minhag is specifically for hagalah keilim (שער המלך) or also for libun keilim (פמ"ג א"א או"ח סי' תנ"א סק"ל) (פ"ד הל' י"ט ה"ח). Thus, lechatchilah, one should not regularly kasher his oven from fleishigs to milchigs lest he forget and make a mistake. Still, if there is a real need, e.g., on Erev Shavuos or during the Nine Days, when people cook lots of milchigs, one may kasher his oven once to milchigs, prepare all the food he needs to prepare, and kasher it back to fleishigs. Again, one should not do this regularly.
19. Thus, if one always needs to bake or cook milchige food in an oven, it is worthwhile to have a small oven, e.g., a toaster oven, for milchigs besides for a regular oven for fleishigs and parve.

Self-Cleaning Oven

20. If an oven has a self-clean mode that heats up to around 500°C, it can be utilized for libun chamur. When doing this, one does not need to clean it with a cleansing agent or wait 24 hours before kashering it. Also, pans that are in the oven while running the self-cleaning mode can be kashered simultaneously.

Baking Parve Food in a Fleishige Oven

21. Although ovens should not be regularly kashered back and forth, if one wants to bake something parve, e.g., challah for Shabbos or Yom Tov, in a fleishige or milchige oven, he may kasher it lechatchilah.
22. **Cleaning the oven.** Before baking something parve, such as challos, in a fleishige or milchige oven, one must make sure it is totally free of food substances. This can be done by wiping it down; it is not necessary to use a cleansing agent.
23. **Waiting 24 hours or kashering.** There is no need to wait 24 hours and to kasher the oven. Since it is only for parve, one may either wait 24 hours so that it is not a ben yomo without kashering it, or run it on its highest temperature for 40 minutes without waiting 24 hours.

Stoves

Gas Stove

24. Lechatchilah, it is best for a home to have separate stoves for milchigs and fleishigs. This avoids all the shailos that could otherwise arise, e.g., milchigs or fleishigs spilling onto the stove, pots touching each other, milchigs splashing onto a pot of fleishigs, etc. Also, with two stoves, one has the advantage of having separate grates for fleishigs and milchigs (שו"ת כתב סופר יו"ד סי' נ"ד, הגר"ש וואזנר, קובץ מבית לוי ח"א עמ' כ"ט).
25. However, in many homes, especially in Eretz Yisroel where the kitchens are smaller, there is only one stove. We will go through some halachos for common situations.
26. **One grate.** One may use a grate for a milchige pot after it was used for a fleishige pot since bliyos do not travel from one vessel to another without a liquid intermediate (רמ"א יו"ד סי' צ"ב ס"ח). If some liquid does spill, one should make sure to wipe the spilled substance off the grate. As far as the bliyos absorbed in the grate, the fire performs libun on them (מ"ב סי' תנ"א סק"ל ד, שו"ת אג"מ יו"ד ח"א סי' נ"ט).
27. When one has only one grate, he should always make sure the bottom of the pot he is putting on it is completely dry. If it is wet, there is a concern that bliyos will transfer by way of the moisture from the pot's bottom to the grate and vice versa while the grate is hot but not hot enough for libun.

Glass Cooktop

28. Many people today have glass stoves that are heated electrically, or with induction. One should not use the same glass for fleishigs and milchigs since there is a concern it is the type of glass that absorbs, and if milchigs or fleishigs spills on it, there is no way to kasher it. The same glass stovetop may be used for fleishigs and parve or milchigs and parve, but not for fleishigs and milchigs, even separately.
29. If there is only room in the kitchen for one stove and it is made of glass, one can buy a small, electric portable burner with room for one pot that can be used solely for milchigs.
30. **Induction plate.** Today one can buy a metal or silicone plate that fits one pot. This plate is placed over an induction cooktop [designed for pots that, on their own, are not compatible with an induction cooktop]. If the stovetop is designated for fleishigs, for example, one can use this plate and then place a milchige pot on top of it.

Fleishige and Milchige Pots Together

31. **Covered pots.** If necessary, one may put a pot with fleishigs and a pot with milchigs on a [gas] stove at the same time if they are covered and there is no fear anything will splatter from one to the other. They may not touch each other, even if they are completely dry (רמ"א סי' צ"ב ס"ח). If they did, they are not asur even if there is a bit of moisture present between them (חוו"ד סי' צ"ב סק"ט).
32. **Uncovered pots.** Uncovered pots must be far enough from each other that there is no concern droplets will splatter from one into the other or that the rising steam from the pots will intermingle. If they are steaming, something must act as a divider between them, e.g., a standing sheet of aluminum foil.
33. **Fleishige, parve pots.** Similarly, if a fleishige or milchige pot is on the stove along with a parve pot, care must be taken to ensure that nothing from the fleishige/milchige pot splatters into the parve pot.
34. **Fleishige sauce splashed onto parve pot.** If one saw fleishige sauce splash onto a parve pot, he must kasher the parve pot to remove the fleishige bliyos. Unless one saw something splash, he does not need to worry that something might have splashed.
35. Even if the sauce splashed onto the food in the parve pot, the food is usually at least sixty times the volume of the drops, thus the food remains parve. If, while the parve pot was on the fire, the sauce splashed onto the outside of the pot, one must kasher the pot by putting the side that got splashed into boiling water. If the parve pot was off the fire and cool, it is enough to pour boiling water from a kettle onto the area that got splashed.
- Milchige Food on a Fleishige Hot Plate**
36. One may use a fleishige hot plate for milchige food if the hot plate is clean from any past food spills. If it is not clean, it may be covered with one thick piece – or two thin layers – of aluminum foil before putting milchige food on it.
37. If necessary, one may put pots with milchigs and pots with fleishigs on a hot plate at the same time as long as the pots are dry on the bottom, they do not touch at all, and nothing will splash from one pot to another, e.g., they are covered or far apart.

Using Various Things for Milchigs

Using a Parve Mixer for Milchigs

38. One may use a parve mixer for milchigs if all the ingredients are cool. Although the mixer heats up a bit from the speed of the beaters' rotation, it does not reach yad soledes bo. It must be cleaned well after use so that no milchige substance remains.

Using a Towel to Cover Pots

39. On Shabbos and Yom Tov, people sometimes cover pots on the fire or hot plate with a towel. One must be extremely careful to keep the towel very far from the heat source so that he does not start a fire ch"v. If it is Shabbos, one must make sure the towel does not cover the pots on all sides. Otherwise, it is an issur of hatmanah with something that adds heat, even if he covered it Erev Shabbos (שו"ע (סי' רנ"ז ס"ח, רמ"א סי' רנ"ג ס"א).
40. **Covering both fleishige and milchige pots.** One may use the same towel to cover both fleishige and milchige pots at the same time if each pot has its own cover. The same goes for fleishige or milchige pots along with parve pots. The reason is because when the pots have their covers on, the moisture does not go into the towel (ל"א אות ט"ו).

Tablecloths

41. Lechatchilah, one should have separate tablecloths for fleishigs and milchigs so that fleishige food is not eaten on a tablecloth that milchige food was eaten on (שו"ת הרשב"א ח"א סי' ע"ו). Since we put all our food nowadays on plates and dishes, this is not as crucial; one may use the flip side of a fleishige tablecloth for milchigs, and vice versa (שו"ת רדב"ז ח"ב סי' תשכ"א).
42. **Laundered tablecloth.** One may use a fleishige tablecloth that was washed in a washing machine for milchigs, and vice versa. Thus, if one has the minhag to eat a milchige seudah on Shavuos night but does not have a milchige tablecloth suitable for the Shabbos table, he may launder his regular fleishige tablecloth before Yom Tov and use it for milchigs.

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