

KASHERING
CASHERISER

KASHERING FOR PESACH

Although it would be great to have everything totally separate for Pesach, this is sometimes difficult. The Halacha (Jewish law) therefore allows for the Kashering of most vessels and utensils.

Methods for Kashering

HAGALAH The item is cleaned thoroughly and left out of use for 24 hours. All surfaces of the item are placed into a pot of water* which is on the fire and at a rolling boil. Once the item is removed from the hot water, it is rinsed under cold water. There are those who have a dedicated 'Kashering pot' for this purpose, but one may also use an ordinary pot that has previously been used for Chametz, dairy or meat, provided the pot is spotlessly cleaned and has been left out of use for 24 hours and then Kashered. Hagalah is generally used on items such as pots, forks, spoons, metal, or wooden utensils which cannot be used directly on the fire.

ERUI The item is spotlessly cleaned and left out of use for 24 hours. Water is brought to a rolling boil in a pot or a kettle* on the fire and this water is then poured directly from the pot on all the surfaces of the item being Kashered. *Extreme caution should be exercised during this method of Kashering to avoid anyone accidentally getting burned by the water.*

**preferably one should use a separate Passover pot or kettle for Kashering. Should you want to use this pot on Passover, please consult your Rabbi.*



*how to Kasher?
scan here*



LIBUN GAMUR: The item being Koshered is heated with a blowtorch or hot coals until the item begins to glow red hot. It is not necessary to leave this item out of use for 24 hours prior to the Kosherization period. This method of Kosherization should be carried out only by those individuals who are specially trained in this area. Libun Gamur is used for items which are used directly on a fire for baking or broiling.

LIBUN KAL: Libun Kal is the heating of utensils until such time as a thin splinter of wood or tissue shows marks of burning when they touch the item which is being Kashered. This process is usually used on items where Hagalah (purging) cannot be performed.

MILUI V'ERUI: Soaking in cold water for 3 days, whilst the water is changed every 24 hours.

TEVILLA: Immersing any brand new items in the Mikvah.

SELF-CLEANING OVEN

A complete self-clean cycle should be run with the racks inside the oven. The oven may then be used for Pesach without covering the racks. This Kashering may be done even if the oven wasn't left out of use for 24 hours. Should the racks not have been inside the oven during the Kashering process, they should then be Kasherred separately. After the cleaning cycle, some line the glass window of the inside oven door with aluminum foil.

Note: all oven cleaners are acceptable for year round use, including Pesach.

CONTINUOUS-CLEANING - REGULAR OVEN

There are different opinions as to which method is indicated:

(1.) Libun Gamur or (2.) Libun Kal.

Consult with your Halachic authority as to which method is required.

Libun Gamur

A torch must be passed over each part of the metal interior surface slowly enough so that each part begins to glow red. Thermostats should be removed before this procedure. WARNING: In the hands of the inexperienced, this oftens leads to destroyed wiring, warped ovens and frayed nerves, therefore only the experienced should carry out this process.

Libun Kal

Apply caustic oven cleaner liberally to all surfaces of the oven, including the door. Check the oven to see if all surfaces are clean, if not, this process must be repeated. The oven should remain out of use for twenty-four hours. Thereafter, operate the oven at the highest temperature for at least one hour. The oven racks must be in the oven while the Kashering procedure takes place.

STOVE TOPS - ELECTRIC

Stove tops must be cleaned thoroughly as new. This includes the metal rim around the element, the enamel surface between burners, drip pans and the area under the drip pans if accessible. The stove knobs should be removed and cleaned or replaced. Electric elements are Kasher by turning them on the highest setting for 5 minutes. Enamel surfaces between burners, as well as drip pans beneath burners and the metal rim around the elements should be covered with aluminum foil. Be careful not to short circuit the stove with excess foil. Some have the custom of having special metal rims and drip pans for Passover. Use extreme caution when doing this. Do not leave the stove unattended. Do not Kasher all burners at the same time.

STOVE TOPS - GAS

Stove tops must be cleaned thoroughly as new. This includes the iron grid on which the pot rests, the enamel surface between burners, drip pans and the area under the drip pans if accessible. The stove knobs should be removed and cleaned or replaced. The iron grids which have been cleaned thoroughly, should be placed into a self-cleaning oven and left for an hour on the self-cleaning cycle. If this is not possible, the iron grid should remain on the stove top and each burner should be turned on to the highest temperature for fifteen minutes. It is preferable that for those fifteen minutes, the burner should be covered with a piece of metal such as a Blech. Kasher one burner at a time. Enamel surfaces between burners as well as drip pans beneath burners should be covered with aluminum foil. Use extreme caution when doing this. Do not leave stove unattended. Do not Kasher all burners at the same time.

HOODS

The hoods over stoves are prone to being filled with food remnants. These should be cleaned well, and covered with aluminum foil. The filters must be cleaned as new or changed.

METAL SINKS

Step One

All sinks to be Kasherred must first be thoroughly cleaned like new, paying special attention to crevices and cracks. Additionally, the taps as well as the faucets must also be thoroughly cleaned.

Step Two

After the cleaning, they must not be used for a minimum of 24 hours with hot water. Prior to Kashering, in order to ensure that no hot water is used, it is a good idea to turn off the hot water valve under the sink. Pour a very strong drain cleaner down and around the drain/s. The method of Kashering the sink is with Erui. The entire sink surface must be dry prior to the pouring of the boiling water, so as not to cool down the water. Therefore it is recommended to Kasher the base of the sink first and then to Kasher the sides. Take a special Passover Kashering kettle and fill it up with water. Bring the kettle to a boil. Immediately after the water boils, it should be poured over the surface to be Kasherred. Pour boiling water over every part of the sink, concentrating on small areas at a time, ensuring that as you pour the water, it remains boiling hot. Some have the custom of pouring the boiling water onto a hot stone, and moving the stone around, while pouring the water. After the sink/s are Kasherred, pour cold water over them. Boiling hot water must also be poured over the faucet/s as well as the hot and cold water knobs. If the spout has a strainer, it must be changed for Passover. (Sink stoppers should also be changed). After Kashering, some people have the custom of covering the sink/s with an insert.

ENAMEL, PORCELAIN, CORIAN, FIBERGLASS, & GRANITE COMPOSITE SINKS

These sinks can not be Kasherred. They should be cleaned thoroughly as new. Pour a very strong drain cleaner down and around the drain. Thereafter, the sink should be covered with special Pesach inserts.

Since the hot and cold water taps, as well as the faucets are metal, these should be Kasherred with Erui as explained above (See Metal Sinks). If the spout has a strainer, it must be changed for Passover. (Sink stoppers should also be changed).

COUNTER TOPS

There are various types of counter tops commonly in use and we list below those which are frequently questioned:

FORMICA, CORIAN, SURRELL, QUARTZ, RESIN, GRANITE COMPOSITE - These cannot be Kasherred.

The counter should be spotlessly cleaned and covered with contact paper or an additional piece of Formica.

FRIDGE & FREEZERS:

Refrigerators and freezers must be washed well with soap and water. It is not necessary to line shelves, since these are used for cold food. Lining the shelf improperly may also impair the operation of the machine

KITCHEN CUPBOARDS:

Kitchen cupboards must be thoroughly cleaned. Most people have the custom to line their shelves.

POLISHED MARBLE, STAINLESS STEEL COMMERCIAL COUNTER AND POLISHED GRANITE -

These may be Kasherred.

Step One

All surfaces to be Kasherred must first be thoroughly cleaned as new.

Step Two

After the cleaning, they must not be used for a minimum of 24 hours for anything hot, prior to the Kashering. The entire surface must be dry prior to pouring the boiling water, so as not to cool it down. The method of Kashering this counter is with Erui. Take a special Passover Kashering kettle and fill it up with water. Bring the kettle to a boil. Immediately after the water boils, it should be poured over the surface to be Kasherred. Pour boiling water over every part of these surfaces, concentrating on small areas at a time, ensuring that as you pour the water it is boiling hot. After the counter is Kasherred, pour cold water over it. After the Kashering, many have a custom of covering the surface. If the polished marble or granite is cracked, filled, or when installed, coated with a special sealant, please consult your Halachic authority, whether it can be Kasherred.



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**DAVID
LUMBROSO**
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TABLECLOTHS & DISH TOWELS

The usual method of cleaning e.g. dry cleaning, laundry by washing machine is sufficient. There are however those who prefer to have separate tablecloths and dishtowels for Pesach. Make sure that STARCH is not used. Towels and tablecloths should be washed with detergent, with the machine at the hottest setting. New tablecloths may contain a starch which is not acceptable for Passover. Be sure to wash them before Pesach use. Plastic tablecloths previously used for Chametz should not be used on Pesach. New plastic table coverings need no special Pesach certificate or preparation.

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Happy Passover
Chag Pesach Sameach

KASHERING ACCORDING TO ASHKENAZ CUSTOM

KASHERING GUIDE

ITEM	FOR PESACH	YEAR-ROUND	METHOD OF KASHERING (WHERE APPLICABLE) & OTHER NOTES
Aluminum (disposable)	✗	✗	Cannot be Kasherred. New ones should be first washed with warm soapy water.
Aluminum (not disposable)	See note	See note	- If used with liquid, kasher via hagala - If used without liquids, cannot be Kasherred. -For Tevillah, consult your Rabbi if a Bracha is required.
Baking Tray	✗	See note	CONSULT YOUR RABBI
Bleach	✗	See note	CONSULT YOUR RABBI
Bone China	✗	✗	
Braces	See note	not Required	Clean braces thoroughly paying special attention to hooks on braces. Some don't eat hot Chametz for 24 hours prior to the last permitted time for eating Chametz
Candlesticks & Candlesticks Tray	See Note	✗	Clean thoroughly and don't wash in a sink which is Kosher for Pesach. Some place something between the candlesticks and the Pesach tablecloths
Cast Iron	✓	✓	- If used with liquid, kasher via hagala - If used without liquids, requires libun gamur.
Ceramic (e.g. coffee mug)	✗	✗	
China	✗	✗	
Coffee maker	See note	See note	There are many different types, therefore CONSULT YOUR RABBI
Colander(metal)	✗	✗	
Corelle	✗	✓	

KASHERING ACCORDING TO ASHKENAZ CUSTOM

Corningware	✘	✘	
Crystal	✘	See note	CONSULT YOUR RABBI
Dentures (false teeth)	See note	Not required	For Pesach, kasher via irui kli rishon after waiting 24 hours from eating hot Chametz.
Dishwasher made of Porcelain	✘	✘	
Dishwasher made of Stainless steel or plastic	✘	See note	Consult your Rabbi.
Duralex	✘	See note	CONSULT YOUR RABBI
Enamel Crockpot	✘	✘	
Enamel Pot	✘	✘	
Food Processor	✘	See note	For year-round, kasher all parts including those made of hard plastic via hagala.
Frying pan, with Teflon coating	✘	See note	CONSULT YOUR RABBI
Frying pan, without Teflon coating	See note	See note	- If used with generous amounts of oil or other grease, kasher via hagala - If used with insignificant amounts of oil (e.g. cooking spray) CONSULT YOUR RABBI
Glass-topped range	✘	See note	CONSULT YOUR RABBI
Glasses used for drinking	See note	See note	RINSE IN COLD WATER If used with hot beverages or washed in a dishwasher, they cannot be Kasherred for Pesach. All year round, these can be Kasherred with Hagala. If used for cold, then fill the glasses with water and leave the water in the glasses for at least 24 hours. Repeat this procedure two additional times with fresh water.

KASHERING ACCORDING TO ASHKENAZ CUSTOM

Highchair trays	See note	✓	Clean spotlessly and do not use for 24 hours. Pour boiling water over the entire surface, then rinse with cold water and cover with contact paper over Pesach.
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Hot Plate	See Note	See Note	To kasher, clean and do not use for 24 hours, then leave on highest setting for half an hour, then cover with 2 layers of heavy duty aluminum foil.
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Ice Trays-ice buckets	✗	✗	
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Mixer & Blender	See Note	CONSULT YOUR RABBI	It's preferable to purchase separate mixers/blenders for Pesach. If not possible then use the following method: For Pesach, purchase new blades and bowls. Clean base of machine thoroughly including nooks, crannies and crevices.
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Microwave oven	✗	see note	CONSULT YOUR RABBI
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Pot made of Metal	✓	✓	Hagala
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Pot made of Teflon-coated metal	✗	See note	CONSULT YOUR RABBI
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Plastic	✗	See note	CONSULT YOUR RABBI
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Pyrex	✗	See note	CONSULT YOUR RABBI
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Rubber	✗	YES	Hagala, assuming there are no cracks where food might get trapped. If there are cracks, it cannot be kashered (or used).
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Waiter Tray	✓	✓	Eruv
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Stainless Steel	✓	✓	For Kashering, see individual utensils (e.g. baking sheet, frying pan, pot).
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Stoneware	✗	✗	
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Urns & Kettles	✗	see note	CONSULT YOUR RABBI
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TEVILLA GUIDE

ITEM	REQUIRES TEVILLAH?	NOTES
Aluminum (disposable)	No, unless used more than once	
Aluminum (not disposable)	YES, see note	consult your Rabbi if a Bracha is required.
Baking Tray	✓	
Blech	✗	
Bone China	YES without a Bracha	
Candlesticks & Candlesticks Tray	✗	
Cast Iron	✓	
Ceramic (e.g. coffee mug)	YES without a Bracha	
China	YES without a Bracha	
Coffee maker	See note	There are many different types, therefore CONSULT YOUR RABBI
Colander (metal)	✓	
Corelle	✓	
Corningware	YES without a Bracha	
Crystal	✓	
Duralex	✓	
Enamel Crockpot	YES without a Bracha	
Enamel Pot	YES without a Bracha	

Food Processor	YES, for the metal parts	
Frying pan, with Teflon coating	YES without a Bracha	
Frying pan, without Teflon coating	✓	
Glasses used for drinking	✓	
Highchair Tray	✗	
Hot Plate	✗	
Ice Trays-ice buckets	✗	
Mixer & Blender	YES, metal or glass parts	
Microwave oven	YES, only glass plate	
Pot made of Metal	✓	
Pot made of Teflon-coated metal	YES without a Bracha	
Plastic	✗	
Pyrex	✓	
Rubber	✗	
Waiter Tray	✗	These are for trays that food doesn't touch directly
Stainless Steel	✓	
Stoneware	YES without a Bracha	
Urns & Kettles	✓	
Wood	✗	