



**CACHÈRISATION DE LA CUISINE
SELON LE RITE SÉPHARADE**

**KASHERING ACCORDING TO
SEFARDIC CUSTOM**

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KASHERING ACCORDING TO SEFARDIC CUSTOM

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.*

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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.



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OVENS

SELF-CLEANING OVEN

A complete self-clean cycle should be run with the racks inside the oven. The the oven may then be used for Pesach without needing to cover the racks. Being that self-clean has a status of libun gamur, this method may be done even if the oven was used in the 24 hours prior and does not require the application of a cleaning agent prior running the cycle.

Note: If the racks were not present inside the oven during the koshering process, they should be koshered separately.

REGULAR (NON-SELF-CLEANING) OVEN

For regular ovens with no self-clean option, deep clean the oven using a cleaning agent such as easy off. Be sure to wipe off as much grease as possible. The oven should remain out of use for twenty-four hours prior to koshering. Thereafter, operate the oven at the highest possible temperature for a minimum of one hour.

Note: This method does not work to kosher the oven racks; they should be placed into a self-cleaning oven and left for an hour on the self-cleaning cycle. If this is not feasible, please contact your Rabbi. If one is not accustomed to placing food on the grills, it would be enough to heat it with the rest of the oven.

OVEN DOOR

After running the cleaning cycle, it is not necessary for Sefaradim to line the glass window inside the oven door.

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STOVE TOPS

ELECTRIC STOVE TOPS

Electric stove tops must be cleaned thoroughly to resemble a like-new state. This includes the metal rim around the element, the enamel surface between burners, the drip pans, and the area under the drip pans if accessible. Stove knobs should be removed, cleaned, covered or replaced.

After waiting twenty-four hours from its last use, the enamel surface of the stove top should be koshered through irui kli rishon. Even according to Sefardic custom, some cover the enamel surface following koshering. Element borders and drip pans require irui kli rishon or hagalah. If neither of these options are possible, one should double-wrap the borders very well. Electric elements should then be koshered by turning them on the highest setting for 5 minutes.

Caution: Do not leave the stove unattended. Do not kosher all burners at the same time.

GLASS STOVE TOPS

Glass stove tops are primarily composed of a material known as glass-ceramic, a combination of glass fortified with ceramic elements. This composition enhances their durability, heat resistance, and ability to withstand thermal shocks. Due to their smooth texture, nonporous properties, and predominantly glass-like nature, some Halachic authorities classify these stove tops as glass. Others, however, consider the ceramic component significant enough to attribute them the Halachic status of ceramic. Consult your Rav for guidance.

Glass: If one considers it to have the Halachic status of glass, Sefaradim may kosher it. To kosher the stove top, first thoroughly clean the entire surface with a suitable cleaning agent, ensuring all areas are addressed, including the knobs, buttons, sides, and corners. It is recommended to either change the knobs or cover them. After refraining from using the stove top for twenty-four hours, pour boiling water over the surface. Finally, turn on each heating element for 15 minutes.

Ceramic: If one considers it to have the Halachic status of ceramic, it cannot be fully koshered. To kosher the burners, turn them on for 15 minutes. However, the areas surrounding the burners cannot be koshered. It is advisable to place a trivet between the burners and any pots, ladles, or food, or to avoid placing items directly on those areas.

Caution: Do not leave the stove unattended. Do not kosher all the burners at the same time.

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INDUCTION STOVE TOPS

Induction stove tops present additional challenges compared to conventional glass stove tops. Unlike conventional stoves, the coil beneath the surface does not generate heat. Instead, it creates a magnetic field that induces electric currents in the metal of the pot or pan. These currents generate heat directly in the cookware rather than in the stove itself. The heat generated in the cookware is then transferred to the food inside, cooking it.

Since the heat is not emitted from the coils, merely turning them on does not qualify as Libun.

Glass: For those who consider glass stove tops to have the Halachic status of glass can follow the above mentioned steps for koshering glass stove tops. It is not necessary to, turn on each heating element for 15 minutes.

Ceramic: For those who consider the surface as ceramic, the stove top cannot be used without covering the surface. It is advisable to use induction disks on the coils and a trivet between the burners. Care should also be taken to avoid placing pots, ladles, or food directly on the stove top.

GAS STOVE TOPS

Gas stove tops must be cleaned thoroughly to resemble a like-new state. 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 they are accessible. The stove knobs should be removed, cleaned, covered 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 feasible, the iron grid should remain on the stove top, and

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each burner should be turned on to the highest temperature for fifteen minutes. It is preferable that for those 15 minutes, the burner should be covered with a piece of metal such as a Blech. Kosher one burner at a time. After letting it sit for twenty-four hours, the enamel surface of the stove top should be koshered through irui kli rishon. Even according to Sefardic custom, some nonetheless have the custom to cover the enamel surface after koshering. Element borders and drip pans require irui kli rishon or hagalah. If neither of these options are possible, one can double wrap the borders very well and use them. Do not leave the stove unattended.

OVEN HOODS

Being that the oven hood retains food remnants and absorbed Chametz vapor, it is required to be cleaned well and koshered for Pesach. One should clean the hood surface with a cleaning agent, leave it idle for twenty-four hours, and then boil water so the steam koshers the hood. Alternatively, one can carefully clean the hood surface with a cleaning agent and cover the hood with aluminum. The filter should be washed well or changed.

MICROWAVES

Ideally, one should not kosher a Microwave. In the event that one needs to use the microwave during Pesach the following steps should be followed: Remove the glass dish and carefully clean the entire surface of the microwave and glass dish. After leaving the microwave idle for 24 hours, put the glass plate back into the microwave and heat a cup of water mixed with dishwashing soap until the water evaporates (approximately 10 min). One should then move the cup to another area and boil a second cup of water, this time without soap. Even after the koshering process, one should still double wrap food heated in the microwave during Pesach.

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If one is accustomed to placing foods directly on a hot plate, it cannot be koshered. The only solution is to clean the hot plate well, turn it on for 1 hour, and then carefully double wrap it with heavy duty aluminum foil. If one is accustomed to only placing foods on the hot plate in a pan, it can be koshered. The hot plate must be cleaned well. After letting it sit idle for 24 hours, pour boiling hot water from a kli rishon over the entire surface. Even after this process, ideally, one should wrap the entire surface with aluminum foil.

MIXERS AND GRINDERS

Mixers, grinders and food processors that were used throughout the year for Non-Chametz can be koshered. All removable parts should be removed and koshered using hagalah. Parts that cannot be removed and are easily accessible should be wiped down very well. If the parts cannot be removed and are not easily accessible to clean, it cannot be koshered. **Note: Bread mixers, or machines that were used to grind Chametz at any time throughout the year cannot be koshered.**

HOT WATER URNS

If bread was not heated on top of the urn, clean the urn well and attempt to remove all the calcium buildup in the urn. Fill the urn to the top with water and let it boil. Although if bread was heated on top of the urn, the entire urn must be koshered. For a metal urn, perform libun kal. If not feasible, perform hagalah. For plastic urns, perform hagalah.

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DISHWASHERS

According to many Sefardic Poskim, the interior of a dishwasher can be koshered, regardless if it is made of metal or plastic. To kosher, clean the washer well, remove and pay special attention to the food trap and the filtration system, and clean out all food remnants. (If one cannot properly remove all food remnants, consult your Rabbi). After letting it sit idle for 24 hours, run an empty cycle using soap on the hottest setting. Some run a second cycle with water only. Ideally, one should change the baskets. If not feasible, wash them well. Note: For porcelain dishwashers, consult your Rabbi.

SINKS

According to all Poskim, metal sinks can be koshered. According to many Sefardic Poskim, all sinks, no matter the material, can be koshered (consult your Rabbi.)

The sink must be thoroughly cleaned to a like-new state, paying special attention to cracks and crevices. Additionally, the taps as well as the faucets must be cleaned thoroughly. After cleaning, the sinks must not be used with hot water for a minimum of 24 hours. Prior to koshering, in order to ensure that no hot water is used, it is advisable to shut the hot water valve beneath the sink. Pour a very strong cleaner down and around the drain/s.

The method of Koshering is a irui kli rishon. 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 kosher the base of the sink first and then the sides. Take a special Passover koshering kettle

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and fill it with water. Bring the kettle to a boil. Immediately after the water boils, it should be poured over the surface to be koshered. Pour boiling water over every part of the sink, concentrating on small areas at a time, ensuring that as the water is poured, it remains boiling hot. Following koshering, pour cold water over the sinks. 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. Note: Some have the custom to perform irui three times for porcelain sinks.

COUNTER TOPS

According to Sefaradim, all countertop materials can be koshered with the following process

The surface to be koshered must first be thoroughly cleaned to a like-new state. After cleaning and prior to koshering, the countertops must not be used with anything hot for a minimum of 24 hours. The entire surface of the countertop must be dry prior to pouring the boiling water. Then, kosher the counter through irui: Take a special Passover koshering 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 koshered. Pour boiling water over every part of these surfaces, concentrating on small areas at a time, ensuring that as you pour the water it remains boiling hot. After the counter is koshered, pour cold water over it. After the koshering, some have a custom to cover the surface. If polished marble or granite is cracked, filled, or when installed, coated with a special sealant, please consult your Halachic authority as to whether it can be koshered or not.

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TABLES

If one is accustomed to eating with a tablecloth all year-round, it suffices to meticulously wipe down the table. If one is accustomed to eating without a tablecloth, one should kosher the table using irui kli rishon. According to Sefardic custom, a glass table can be used in all cases if meticulously wiped down.

FRIDGES & FREEZERS

Refrigerators and freezers must be washed well with soap and water. It is not necessary to line shelves, since they are only 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.

TABLECLOTHS & DISH TOWELS

The usual method of cleaning (e.g. dry cleaning) or laundering via washing machine is sufficient. There are those who prefer to have separate tablecloths and dish towels for Pesach. Make sure that starch is not used. Towels and tablecloths should be washed with detergent, with the machine set to the hottest setting it will go. 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.



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ITEM	FOR PESACH	YEAR-ROUND	METHOD OF KASHERING (WHERE APPLICABLE) & OTHER NOTES
Aluminum (disposable)	✗	✗	Cannot be Koshered. New ones should be first washed with warm soapy water.
Aluminum (not disposable)	See note	See note	-If used with liquid, kosher via hagala -If used without liquids, cannot be Koshered. -For Tevillah, consult your Rabbi if a Bracha is required.
Baking Tray	✗	See note	Consult your Rabbi.
Blech	✗	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, kosher 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.

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Colander (metal)	✗	✗	
Corelle	See note	✓	Consult your Rabbi.
Corningware	✗	✗	
Crystal	✓	✓	Rinse well with cold water
Dentures (false teeth)	See note	Not required	For Pesach, kosher via irui kli rishon after waiting 24 hours from eating hot Chametz.
Dishwasher made of Porcelain	See note	See note	Consult your Rabbi.
Dishwasher made of Stainless steel or plastic	See note	See note	See Koshering guide for Sefaradim
Duralex	✓	✓	Rinse in cold water. Some Poskim discourage using them as Kli Rishon. Consult your Rabbi.
Enamel Pot	See note	See note	Consult your Rabbi.
Food Processor	See note	See note	It is preferable to purchase a separate one for Pesach. If not possible, see koshering guide for Sefaradim for details.
Frying pan, with Teflon	✗	See note	Consult your Rabbi.
Frying pan, without Teflon coating	See note	See note	-If used with generous amounts of oil or other grease, Kosher via hagala -If used with insignificant amounts of oil (e.g. cooking spray) Consult your Rabbi.

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Glass-topped range	✓	✓	See Koshering guide for Sefaradim
Glasses used for drinking	✓	✓	Glass crystal, pyrex and duralex cups can be rinsed in cold water and used for Pesach. Other materials require Hagalah. Stoneware such as ceramic and china cannot be used.
Highchair trays	✓	✓	Clean spotlessly and do not use for 24 hours. Pour boiling water over the entire surface, then rinse with cold water. It is recommended to cover during Pesach.
Hot Plate	See note	See Note	See Koshering guide for Sefaradim
Ice Trays-ice buckets	✓	✓	Depends on material. Follow guidelines for plastic, glass metal or ceramic
Mixer & Blender	See note	Consult your Rabbi	It's preferable to purchase separate mixers and blenders for Pesach. If not possible see koshering guide for Sefaradim for details.
Microwave oven	See note	See note	See Koshering guide for Sefaradim and consult your Rabbi.
Pot made of Metal	✓	✓	Hagala
Pot made of Teflon coated metal	✗	See note	Consult your Rabbi.

Good for YOU!



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Plastic	✓	✓	For hard plastic that can accept hot water only. Clean well and do Hagala, assuming there are no cracks where food might get trapped. If there are cracks, it cannot be koshered (or used). If plastic retains smell of food consult your Rabbi.
Pyrex	✓	✓	Rinse in cold water. Some Poskim discourage using them as Kli Rishon. Consult your rabbi.
Rubber	✓	✓	Hagala, assuming there are no cracks where food might get trapped. If there are cracks, it cannot be Koshered (or used).
Serving Tray	✓	✓	Irui
Stainless Steel	✓	✓	For Koshering, see individual utensils (e.g. baking sheet, frying pan, pot).
Stoneware	✗	✗	
Urns & Kettles	✓	✓	See Hot water urn in Sefardic Koshing guide.
Wood	✓	✓	Hagala assuming there are no cracks where the food might get trapped. If there are cracks, it cannot be Koshered (or used).