



Can It Be Kashered for Pesach?

Aluminum Pans	Disposable aluminum pans cannot be <i>kashered</i> . Non-disposable aluminum pans that are used with liquids may be <i>kashered</i> through <i>hagalah</i> . that are used without liquids, or with small amounts of liquids, cannot be <i>kashered</i> .
Baby Bottles & Pacifiers	Ashkenazim: These cannot be <i>kashered</i> . Separate ones should be used for Pesach. Sephardim: These cannot be <i>kashered</i> . Separate ones should be used for Pesach. If there is a need to <i>kasher</i> them, one should consult a <i>rav</i> .
Baking Trays	These cannot be <i>kashered</i> .
Blech	This cannot be <i>kashered</i> .
Bone China	This cannot be <i>kashered</i> .
Braces	Clean braces thoroughly, paying special attention to the hooks. Some people avoid eating hot <i>chametz</i> for 24 hours before the last permitted time to eat <i>chametz</i> .
Candlesticks & Candlestick Tray	If generally placed on the Shabbos table, clean thoroughly and don't wash in a sink that is kosher for Pesach. Some place something between the candlesticks and the Pesach tablecloths.
Cast-Iron	This can be <i>kashered</i> . The method of <i>kashering</i> will depend on the manner in which the utensil was used.
Ceramic (Plates and Coffee Mugs)	This cannot be <i>kashered</i> .
China	This cannot be <i>kashered</i> .
Coffee Maker	Consult a <i>rav</i> .
Corelle	Ashkenazim: This cannot be <i>kashered</i> . Sephardim: The general custom is to clean and rinse well. Some are stringent with glassware such as Corelle.
Cake Molds	These cannot be <i>kashered</i> .

Colander (Metal)	This cannot be <i>kashered</i> .
Corning Ware	This cannot be <i>kashered</i> .
Crystal	Ashkenazim: This cannot be <i>kashered</i>. Sephardim: The general custom is to clean and rinse well. Some are stringent with crystal and glassware and require it to be <i>kashered</i> through <i>milui v'irui</i>.
Cutting Boards	Ashkenazim: Plastic cutting boards cannot be <i>kashered</i>. Wooden cutting boards should not be <i>kashered</i> as they typically have cuts and knife marks that are difficult to clean. Metal cutting boards may be <i>kashered</i>. Sephardim: Although Sephardim can usually <i>kasher</i> plastic, they should not <i>kasher</i> plastic cutting boards — as well as wooden cutting boards — as they typically have cuts and knife marks that are difficult to clean. Metal cutting boards may be <i>kashered</i>.
Dentures	Clean very well. <i>Kasher</i> via <i>irui kli rishon</i> after waiting 24 hours after eating hot <i>chametz</i> .
Dishwasher	See MK Pesach Kashering guide.
Duralex	Ashkenazim: This cannot be <i>kashered</i>. Sephardim: The general custom is to clean and rinse well. Some are stringent with glassware.
Enamel	Ashkenazim: This cannot be <i>kashered</i>. Sephardim: Enamel utensils can be <i>kashered</i> through <i>hagalah</i> (<i>Chazon Ovadiah</i>). However, unlike other utensils, the process must be repeated three times. Some <i>poskim</i> discourage <i>kashering</i> enamel.
Frying Pans	Ashkenazim: Frying pans without Teflon coating that were used with generous amounts of oil can be <i>kashered</i> through <i>hagalah</i>; otherwise, through <i>libun gamur</i>. Sephardim: This can be <i>kashered</i> via <i>hagalah</i>.
Frying Pans (Teflon-Coated)	Ashkenazim: Frying pans with Teflon coating cannot be <i>kashered</i>. Sephardim: Frying pans with Teflon coating can be <i>kashered</i> through <i>hagalah</i>.

Glasses Used for Drinking	Ashkenazim: If used with hot beverages or washed in a dishwasher, they cannot be <i>kashered</i> for Pesach. If only 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 (<i>milui v'irui</i>). Sephardim: The general custom is to clean and rinse well. Some are stringent with crystal and glassware and require it to be <i>kashered</i> through <i>milui v'irui</i>.
Glass-Topped Range	See MK Pesach Kashering guide.
Highchair Trays	Ashkenazim: Clean thoroughly 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. Sephardim: Deep clean, scrub, and rinse very well.
Hot Plate	Ashkenazim: To <i>kasher</i>, clean and do not use for 24 hours. After this, leave on highest setting for half an hour and then cover with two layers of heavy-duty aluminum foil. Sephardim: See Koshering Guide for Sephardim.
Microwave	Ashkenazim: This cannot be <i>kashered</i>. Sephardim: See Koshering Guide for Sephardim.
Mixer and Blender	It is preferable to purchase separate mixers or blenders for Pesach. If this is not possible, purchase new blades and bowls. Thoroughly clean the base of machine including all crevices.
Plastic	Ashkenazim: This cannot be <i>kashered</i>. Sephardim: Only hard plastic that can withstand hot water may be <i>kashered</i>. The item must be thoroughly cleaned and then <i>kashered</i> through <i>hagalah</i> or <i>irui kli rishon</i>, depending on how it was used. If there are cracks or crevices, the item may not be <i>kashered</i>. If the plastic retains the smell of food, one should consult a <i>rav</i>.
Pot (Metal)	Ashkenazim: If used with liquid, this should be <i>kashered</i> through <i>hagalah</i>. If used without liquid even once, through <i>libun gamur</i>. Sephardim: This can be <i>kashered</i> via <i>hagalah</i>.

Pot (Teflon-Coated)	Ashkenazim: This cannot be <i>kashered</i>. Sephardim: This can be <i>kashered</i> via <i>hagalah</i>.
Pyrex	Ashkenazim: This cannot be <i>kashered</i> Sephardim: General custom is to clean and rinse well. Some are stringent with glassware.
Rubber	Ashkenazim: This cannot be <i>kashered</i>. Sephardim: Only hard rubber that can withstand hot water may be <i>kashered</i>. The item must be thoroughly cleaned and then <i>kashered</i> through <i>hagalah</i> or <i>irui kli rishon</i>, depending on how it was used. If there are cracks or crevices, the item may not be <i>kashered</i>. If the rubber retains the smell of food, one should consult a <i>rav</i>.
Stainless Steel	This can be <i>kashered</i> . For <i>kashering</i> methods, see individual utensils listed above (e.g., baking sheet, frying pan, pot).
Strainer	This is difficult to clean and should not be <i>kashered</i> .
Urn and Kettle	Ashkenazim: These cannot be <i>kashered</i>. Sephardim: See <i>Koshering Guide</i> for Sephardim.

