



Koshering Guide

According to Ashkenazic Custom



Although setting aside designated utensils for Pesach is ideal, this is sometimes difficult. Halacha provides a framework for kashering many utensils and vessels for Pesach and year round.

Each kashering method depends on how the utensil was originally used. Even if a utensil was primarily used in a way that requires Hagalah, if it was ever used in a manner requiring Libun, for Pesach, Libun is required.

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.

The item does not need to be fully immersed all at once, it may be done in stages, as long as every surface of the utensil was immersed at some point.

* Note: 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

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.

Libun Gamur

The item being kashered 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 kasherization period. This method of kasherization 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, grilling or broiling.

Self-clean cycles on kitchen ovens that reach extremely high temperatures are considered Libun Gamur.

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. The water is changed every 24 hours.



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 Kashed separately. After the cleaning cycle, some line the glass window of the inside oven door with aluminum foil.

Not all programmed oven cleaning cycles constitute a Libun Gamur, only self-clean cycles that reach very high temperatures are acceptable for Kashering. Steam clean, Catalytic and others are not considered a Libun Gammur.

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 often 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 Kashed 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.

Glass Stove Top

Glass stovetops are primarily composed of a material known as glass-ceramic, a combination of glass reinforced with ceramic elements. This composition enhances durability, heat resistance, and the ability to withstand thermal shock. Whether classified as glass or ceramic, this material is *non-kasherable*. Glass stove tops therefore cannot be *kashered*.

Induction Stove Top

Induction stove tops cannot be *kashered*.

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 Kashered 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 Kashered. 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 Kashered, 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.

**Pesach
Questions?**



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Enamel, Porcelain, Corian, Fiberglass, & Granite Composite Sinks

These sinks cannot be Kashered. 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 Kashered 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 Kashered. 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.

Tablecloths & Dishtowels

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.

