



Koshering Guide

According to Sephardic Custom



Although setting aside designated utensils for Pesach is ideal, this is sometimes difficult. Halachah provides a framework for *koshering* many utensils and vessels for Pesach and year-round.

Each *koshering* method depends on how the utensil was originally used. According to Sephardim, the method of *koshering* follows the primary usage of the item. In halachic terms this is referred to as *rov tashmisho*.

Ovens

Self-Cleaning Oven

Run a complete self-clean cycle with the racks inside the oven. The oven may then be used for Pesach without needing to cover the racks. As the process of self-clean has a status of *libun gamur*, this method may be done even if the oven was used in the previous 24 hours and does not require the application of a cleaning agent prior to running the cycle. If the racks were not present inside the oven during the *koshering* process, they should be *koshered* separately.

Note: Not all programmed oven cleaning cycles constitute *libun gamur*; only self-clean cycles that reach very high temperatures are acceptable.

Regular (Non-Self-Cleaning) Oven

For regular ovens with no self-clean option, deep clean the oven using a cleaning agent (e.g., Easy-Off). Be sure to wipe off as much grease as possible. The oven should not be used for 24 hours prior to *koshering*. Thereafter, operate the oven at the highest possible temperature for a minimum of one hour.

Note: This method is not effective for *koshering* the oven racks. These should be placed into a self-cleaning oven and left for an hour on the self-cleaning cycle. If this is not feasible, consult your rav. If one is not accustomed to placing food directly on the racks, it would be enough to heat them with the rest of the oven.

Oven Door

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

Stovetops

Electric Stovetops

Electric stovetops 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, and covered or replaced.

After waiting 24 hours from its last use, the enamel surface of the stovetop should be *koshered* through *irui kli rishon*. Even according to Sephardic 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 five minutes.

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

Glass Stovetops

Glass stovetops 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 stovetops as glass. Others, however, consider the ceramic component significant enough to accord them the halachic status of ceramic. Consult your *rav* for guidance.

Glass: If one considers it to have the halachic status of glass, Sephardim may *kosher* it. To *kosher* the stovetop, 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 stovetop for 24 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.

Induction Stovetops

Induction stovetops present additional challenges compared to conventional glass stovetops. 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: Those who consider glass stovetops to have the halachic status of glass can follow the abovementioned steps for *koshering* their glass induction stovetop. It is not necessary to turn on each heating element for 15 minutes.

Ceramic: Those who consider glass stovetops to have the halachic status of ceramic cannot use their induction stovetop 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 stovetop.

Gas Stovetops

Gas stovetops 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, and covered or replaced. The iron grids, having 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 stovetop, and each burner should be turned on to the highest temperature for 15 minutes. It is preferable that for those 15 minutes, the burner is covered with a piece of metal such as a *blech*. *Kosher* one burner at a time. After letting it sit for 24 hours, the enamel surface of the stovetop should be

koshered through *irui kli rishon*. Even according to Sephardic custom, some 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.

Oven Hoods

As the oven hood retains food remnants and absorbed *chametz* vapor, it must be cleaned well and *koshered* for Pesach. One should clean the hood surface with a cleaning agent, leave it unused for 24 hours, and then boil water so that the steam *kosher*s 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 does need to *kasher* the microwave for 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 unused 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 ten minutes). 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.

Plata/Hot Plate

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

Mixer 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 and *koshered*. If the parts cannot be removed and are not easily accessible to clean, the appliance 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 *chametz* 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. If *chametz* was heated on top of the urn, the entire urn must be *koshered*. For a metal urn, perform *libun kal*, and if not

feasible, perform *hagalah*. For plastic urns, perform *hagalah*.

Dishwashers

According to many Sephardic *poskim*, the interior of a dishwasher can be *koshered*, regardless of whether 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 you cannot properly remove all food remnants, consult your *rav*). After leaving it unused 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 *rav*.

Sinks

According to all *poskim*, metal sinks can be *koshered*. According to many Sephardic *poskim*, all sinks, no matter the material, can be *koshered*. Consult your *rav*.

The sink must be thoroughly cleaned to a like-new state, paying special attention to cracks and crevices. Additionally, the taps and 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 drains.

The method for *koshering* the sink is *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. It is therefore recommended to *kosher* the base of the sink first and then the sides. Take a special Pesach *koshering* kettle 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. After *koshering*, pour cold water over the sinks. Boiling hot water must also be poured over the faucets, as well as the hot and cold water knobs. If the spout has a strainer, it must be changed for Pesach. Sink stoppers should also be changed.

Note: Some have the custom to perform *irui* three times for porcelain sinks.

Countertops

According to Sephardim, all countertop materials can be *koshered* through 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 Pesach *koshering* kettle 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 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 was coated with a special sealant when installed, consult your *rav* as to whether it can be *koshered* or not.

Tables

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

Fridges and Freezers

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

Kitchen Cupboards

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

Tablecloths and 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 possible setting. New tablecloths may contain a starch, which is not acceptable for Pesach, so be sure to wash them before Pesach use. Plastic tablecloths previously used for *chametz* should not be used on Pesach.

À l'approche de Pessa'h, nous mettons à votre disposition un guide complet de cachérisation conforme aux traditions et aux décisions halakhiques du rite séfearade.

Vouz y trouverez des instructions claires et détaillées pour préparer votre maison et votre cuisine dans les règles de la halakha, ainsi que des conseils pratiques pour faciliter votre préparation de la fête.

Pour consulter le guide complet de cachérisation pour Pessa'h, veuillez scannez le code QR ci-dessous pour un accès direct.

