

## [A Kitchen Kashering Primer for Pesach](#)

### Oven

- In a conventional oven an oven cleaner may be necessary to remove baked-on grease. Be sure to check hidden areas including corners, door edges, the area behind the flame burners, and the grooves of the rack shelves.
  - If a caustic type of oven cleaner was used to clean the oven, and some stubborn spots remained after a second application with similar results, the remaining spots may be disregarded
- Once the oven and racks have been cleaned, they may be *kashered* by turning the oven to the highest setting, for 40 minutes.
- This works for the oven racks as well, since it is usual to cook food in a pan and not directly on the racks themselves.
- In a self-cleaning oven, before using the self-clean cycle, one should clean the inside face of the oven door as well as the opposing outer rim of the oven outside the gasket, since these areas are not necessarily cleaned during the cycle. The self-cleaning cycle will then clean and *kasher* the oven simultaneously.
- There is no obligation to cover the racks after kashering although many have the custom to do so.

### Hot Plates

- Don't use for 24hrs.
- Clean thoroughly with detergent.
- Put it on for an hour.
- Cover with foil

### Microwaves

- Don't use for 24hrs.
- Clean thoroughly with detergent.
- Put a cup with water and detergent in the microwave and boil until the chamber fills with steam.
- Pour boiling water on the plate and then cover with cling wrap
- Ensure that everything placed in the microwave is covered for the duration of Pesach

### Warming Drawers

- Warming drawers cannot be *kashered* because the heat setting does not reach high enough. The warming drawer should be cleaned, sealed, and not used during *Pesach*.

### Stovetops

- All parts of the stovetop should be thoroughly cleaned, including scraping residual food from the surface and catch-tray, and not used for 24 hours.
- Then the fire or coil should be turned to its maximum temperature for one hour.
- The knobs, catch trays and all areas between the burners should be treated as non-*kashered* and kosher food and utensils should not be placed on those areas. If they can be covered with foil they should be.

### Sinks

- Stainless steel or Corian sinks may be *kashered* by cleaning them thoroughly, leaving them unused for 24 hours, and then carefully pouring boiling water from a kettle over all surfaces of the sink and faucet.
- The strainer covering the sink's drain should be replaced.

### Dish Washers

**Note:** Many don't kasher their dishwashers for Pesach.

- Don't use for 24hrs.
- Remove the trays and filters and pour boiling water on them.
- Do a cycle on the highest temperature with soap.
- Place soap in BOTH the soap tray as well as in the main part of the dishwasher both when kashering and when using during Pesach.

## Refrigerators and Freezers

- All parts of refrigerators and freezers must be thoroughly cleaned and washed, including storage bins.

## Countertops

- Not all surfaces can be koshered. The surfaces that laminate, formica, marble, ceasar stone.
- First clean it thoroughly, don't use it for 24 hours, and then carefully pour boiling water on all surfaces.
- Once the countertop is *kashered*, it may be used without being covered.
- In any situation where the countertop cannot or will not be *kashered*, it may only be used after being covered with a non-porous material which will not easily rip or tear.

