



Which materials can be koshered by hagalah (boiling water)?

- Utensils made from any type of metal, stone, wood, bone or natural rubber may be koshered.
- Earthenware, china, porcelain, glassware and paper utensils **cannot** be koshered by hagalah.
- We generally **don't** kasher plastics- unless they are of a quality that can easily withstand the boiling water.

What utensils can be koshered through hagalah?

- Utensils that have being placed directly on the fire with no liquid or minimal oil (Frying pans, baking trays. CANNOT be koshered this way.
- Utensils used on a fire but contain liquid such as a pot used for soup or stew on a range can be koshered in this way.
- Utensils not used in fire but used with hot food can be koshered even if they have plastic or wooden handles. (Cutlery and serving utensils.)

How do we do hagalah?

- The utensil should be scrubbed clean of any actual residue or dirt. Any handle which is attached with screws should be removed and the area cleaned from food that may possibly be trapped before hagalah takes place.
- The utensil should not be used for 24 hours before hagalah
- Any pot can be used for hagalah if it hasn't been used for the last 24 hours. One should boil it over with water first, empty the water and reboil.
- Care must be taken that the water continues to bubble throughout the koshering process.
- The entire non-kosher utensil, including its handles, is placed inside the bubbling water for a few seconds.
- If a utensil is too large to be inserted all at once into the koshering pot, it may be put in part by part.
- Immediately upon removing the utensil from the koshering pot, it should be rinsed with cold water.

If you have any queries please contact Rabbi Krebs 0406 048 415