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KASHERING THE KITCHEN FOR PESACH 5780

ELECTRIC STOVETOP

EXPOSED COILS: Clean entire stovetop well. Wait 24 hours. Burn coils 10 minutes after they turn red hot. Burn 1 or 2 coils at a time to prevent heat damage to thermostat.

ENAMEL TOP: Cover with double layer of foil. (OK to change foil during Chol HaMoed.)

STAINLESS: kasher with Hagala (See end of Guidelines for explanation of Hagala.)

GLASS: Clean entire stovetop well. Wait 24 hours. The non-coil areas cannot be kashered. As a precaution, Hagala should be performed on all areas besides concealed coils. However, during Pesach, do not place pots and certainly not food on areas in-between burners. Get trivets. **NO FOIL ON GLASS TOPS**, as may damage glass stovetop. Burn coils for 10 minutes after they turn red hot. Burn 1 or 2 coils at a time to prevent heat damage to thermostat.

ALL STOVETOPS: Clean area under knobs. Clean or cover/replace knobs.

HOT/WARM SPOT- Heat to highest temperature for 1 hour.

ADVICE: When kashering stovetop and ovens which are adjacent to cabinets, it is suggested that one open the drawers next to these appliances to reduce risk of damage.

OVENS

NON-SELF CLEANING: Clean well, use manufacturer approved oven cleaner, wait 24 hours. Burn 1 hour at highest oven temperature (550 degrees) with racks in the oven.

When the broiler is separate unit, it is difficult to kasher the broiler unit. To do so, one must be able to reach all areas and clean very well. Wait 24 hours then burn on broil one hour. The broiler tray may NOT be koshered in this method. Either change tray to a new one or cover cold tray with foil and then use disposable pans on which to broil the food . **NO FOOD MAY DIRECTLY TOUCH OLD RACKS/TRAY OR OVEN WALLS.**

NOTE: A continuous clean oven must be koshered in the manner of a non-self-cleaning oven. **HOWEVER, DO NOT USE A CAUSTIC CLEANER AS THIS MAY DESTROY THE CLEAN FEATURE.**

SELF-CLEANING: Clean debris from oven, with particular attention to window and gaskets. (Wait 24 hours.) Run self-clean cycle. You may include racks, but they may discolor. A “light clean” or steam clean is inadequate for koshering.

Racks can also be koshered separately by **a)** cleaning them **b)** wait 24 hours **c)** burn them for 1 hour on 550 degrees after you have koshered oven for Pesach use.

WARMING DRAWER

- Clean well. Do not use for 24 hours. Burn on highest temperature available in warmer drawer for 2 hours.
- Line bottom and, if possible sides, with foil.

HOT PLATE

- Clean well (use approved grease remover, if required.)
- Do not use for 24 hours, then leave on highest setting for 1 hour.
- If surface material allows, cover with foil.

MICROWAVE

- Clean well with a liquid cleanser. Be sure to clean fan/vent areas. Wait 24 hrs.
- Remove glass tray.
- Using a Styrofoam cup, boil 2/3 cup of water in microwave to create a heavy steam inside. This should require approximately 10 minutes of actual boiling time. When cup is safe to handle, remove cup. Place a new cup filled 2/3 and repeat process placing the cup in a different location within the microwave.

The glass tray should not be koshered. It may be replaced with a new one or with 1/4 inch Styrofoam board. One may, after cleaning and waiting 24 hours, pour boiling water over the glass tray and then wrap it in Saran Wrap or cover with cardboard.

If there are metal grates in the microwave, they should be cleaned. Wait 24 hours and then pour boiling water on them.

COUNTER TOPS

To qualify for kashering, a countertop must **a)** be made of a material that is kasherable **b)** the particular countertop must be in a physical condition allowing kashering. Surfaces which have cracks or nicks which may harbor food particles may not be koshered. If there are seams in the countertop, the seams must be cleaned very carefully. If unable to clean them well, tape over the seams or otherwise cover them.

Materials which may be koshered, when above criteria are met, include:

Natural stone: e.g., granite, marble, limestone, quartzite. (Sealants on them OK.)

Quartz resin: e.g., Silestone, Caesar Stone, Cambria.

Formica

Acrylic/Polyester: e.g., Avonite, Corian, Gibraltar, Staron, Swanstone.

To kasher a countertop: Clean. Wait 24 hours. Pour boiling water directly over each spot of counter. No need to cover after this process.

SINK

Sinks made of stainless steel and sinks made of some other materials which can be koshered, such as Corian may be koshered with boiling water.

Clean sink well. Sink drain should be changed for Pesach unless it can be cleaned well. After cleaning, sink may not be used with hot water for 24 hours.

Prepare an adequate supply of boiling water. Begin by kashering faucet. Then kasher the sink, section by section.

It is recommended that hot water shut-off valve, under the sink, be turned off during the 24 hour wait period. Or, place a sign on the faucet to remind users to use only cold water.

Enamel sinks may not be kashered. Clean sink well. Sink drain should be changed for Pesach unless it can be cleaned well. After cleaning, sink may not be used with hot water for 24 hours. Cover sink surfaces with foil or other covering. Use dishpans in sink.

KASHERING BY HAGALA

Hagala is the process of kashering through the use of boiling water. Vessels to be koshered are placed into a constantly boiling pot of water. Some utensils may be koshered by Irui, which is the pouring of boiling water over selected utensils. The following are steps for Hagala:

- Clean a large pot and wait 24 hours. The pot may be one that was used for Chametz. It may be a meat or dairy pot. After 24 hours of non-use, a clean pot will not transmit any flavor which would negatively impact on the kashering process. (A clean pareve Chametz pot may also be used after a 24 hour wait period.)
- Items to be koshered should also be cleaned and left unused for 24 hours.
- Boil an adequate amount of water in the large kashering pot.
- With water boiling (flame is left on) fully immerse utensil into the water.
- Should the utensil be too large to fit into the pot, you may kasher it by immersing one section at a time into the boiling water.
- Allow item to stay in boiling water a few seconds.
- Remove and immediately rinse in cold water.
- Before immersing additional items, be sure water is still boiling. If immersing multiple items and not removing from pot after each one, you must make sure each item comes in full contact with boiling water and does not have any surface blocked by another vessel.

REFRIDGERATOR & FREEZER

The refrigerator and freezer should be cleaned well. It is usually NOT advisable to line wire shelves unless there are adequate ventilation holes. Otherwise, the cooling efficiency might be compromised. Lining glass shelves would not generate such a concern. However, here too, cleaning well is sufficient.

PROCEDURE FOR KASHERING A DISHWASHER

1. Clean all surfaces and components well.

(Components include door gasket, drain, and filter. Make sure no food debris is in filter.)

2. Run a heated cycle with soap.
3. Dishwasher must then remain unused for 24 hours.
4. On the stove, prepare several quarts of boiled water in two easy-to-handle pots.
5. After the 24 hour wait, run another heated cycle (sani, if so equipped) with soap; make sure it is a HEAT DRY cycle.
6. Pour the boiling water into dishwasher in the middle of the heated Wash Cycle.
(This step will both raise the temperature of the water and add steam to the process.)
7. Resume the started cycle.

Countertops

The following is a summary of the countertop information presented in the preceding article.

Brand Name or Material	Can it be kashered ?	Comment
Acrylic	Yes	May be <i>kashered</i> if there are no scratches or stains; otherwise cover.
Avonite	Yes	May be <i>kashered</i> if there are no scratches or stains; otherwise cover.
Blue Louise	Yes	
Buddy Rhodes	No	Must be covered for Passover.
Butcher Block	Yes	May be <i>kashered</i> if there are no cracks; otherwise sand or cover.
Caesar Stone	Yes	
Cambria	Yes	
Cement	No	Must be covered for Passover.
Ceramic tile	No	Must be covered for Passover.
Cheng Design	No	Must be covered for Passover.
Concrete	No	Must be covered for Passover.
Copper	Yes	
Cosmos	Yes	
Corian	Yes	May be <i>kashered</i> if there are no scratches or stains; otherwise cover.
Craftart	Yes	May be <i>kashered</i> if there are no cracks; otherwise sand or cover.
Curava	No	Must be covered for Passover
Dekton	No	Must be covered for Passover
Fireclay Tiles	No	Must be covered for Passover
Formica	Yes	Carefully clean seams before <i>kashering</i> .
Gibraltar	Yes	May be <i>kashered</i> if there are no scratches or stains; otherwise cover.
Glass tile	No	Must be covered for Passover.
Granite	Yes	
Han Stone	Yes	
John Boos	Yes	May be <i>kashered</i> if there are no cracks; otherwise sand or cover.
Laminate (plastic)	Yes	Carefully clean seams before <i>kashering</i> .
Limestone	Yes	
Marble	Yes	
Neolith	No	Must be covered for Passover.
Nevamar	Yes	Carefully clean seams before <i>kashering</i> .
Pionite	Yes	Carefully clean seams before <i>kashering</i> .
Plastic Laminate	Yes	Carefully clean seams before <i>kashering</i> .
Porcelain	No	Must be covered for Passover.
Quartzite	Yes	
Quartz Resin	Yes	
Silestone	Yes	
Silgranit	Yes	
Slate	Yes	
Soapstone	Yes	
Spekva	Yes	May be <i>kashered</i> if there are no cracks; otherwise sand or cover.
Stainless Steel	Yes	
Staron	Yes	May be <i>kashered</i> if there are no scratches or stains; otherwise cover.
Surrell	Yes	May be <i>kashered</i> if there are no scratches or stains; otherwise cover.
Swanstone	Yes	May be <i>kashered</i> if there are no scratches or stains; otherwise cover.
Wood	Yes	May be <i>kashered</i> if there are no cracks; otherwise sand or cover.
Zinc	Yes	
Zodiaq	Yes	