Kashering Your Kitchen

Outline & Source Sheet

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In these classes, we are going to learn and discuss Kashrut from an Orthodox perspective and we will be discussing kashrut in terms of CBT's congregational standards. In developing this course, I have met with Rabbi Alouche and asked him about where CBT as a community holds. I will take any questions regarding community standards to Rabbi and bring an answer back to the class.

Kashering Your Kitchen

Tovelling Silverware

Where to Start? Microwave

What cannot be kashered Dishwasher

Cleaning and Ben Yomo Kitchen Appliances

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The Oven

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Frying pans

Monday, Feb. 28th

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Tovelling

Shulchan Aruch, Yoreh De'ah 120:1

One who acquires from an idol worshipper a meal vessel of metal or glass or vessels or covered in lead from the inside - even though they are new one must dunk them in a mikvah or a stream that is forty se'ot. GLOSS: There are those who say that vessels that are covered in lead even on the inside are dunked in a mikvah without a blessing, and this is how we act.

"A Hedge of Roses", Rabbi Norman Lamm:

"... taharah or purification is a reversal of the process of tum'ah. Just as tumah implies death, teharah implies life. And it is the mikvah, above all, that symbolizes the affirmation of life. For it is water that is the most potent symbol of life. "and the spirit of G-d hovered above the face of the water" (Gen 1:2). Fresh water is itself called, in hebrew, mayyim hayyim, "living water". The Torah teaches that water covered the face of the entire earth and was the most abundant prominent substance in the world until G-d separated the waters (Gen. 1:2,6)... Without water, life cannot be sustained. (Lamm, p. 84-85, 1987).

Blessing before Tovelling

Before immersing the vessel, one should recite the blessing: Baruch atah Hashem Elokeno Melach ha'olam asher kidshanu b'miltzvatov vitzivano al tevilat keli [or kelim for more than one vessel]. The English translation is: Blessed are You, L-rd our G-d, King of the Universe, Who has sanctified us with His commandments, and commanded us concerning the immersion of a vessel [or vessels].

The Kashering Process

Where to Start?

Like any project it is best to plan. When kashering there are two things that are very important. The first is anything to be kashered must be clean. Secondly, they cannot have been used within the last 24 hours.

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What cannot be kashered

China, pottery, earthenware, cement/concrete, plastics, synthetic materials, and enameled pots may not be kashered. The Ashkenazic custom is to not kasher glass.

Utensils and appliances which cannot be thoroughly cleaned such as those having crevices in which food may accumulate may not be kashered. Some examples of this are sieves, graters, utensils with loose-fitting handles, and bottles with narrow necks.

Materials which might get ruined during the kashering process may not be kashered as the Rabbis were concerned that the person would not kasher properly for fear of ruining the utensil or appliance.

Cleaning and Ben Yomo

Clean means that there is no food or oil residue on the items to be kashered, except for a self-cleaning oven. Any residue which will block the water from reaching the surface of the item being kashered the invalidate the kashering.

The second concern is whether the item being kashered has been used within the last 24 hours. This concept is called Ben Yomo. If you cooked in the pot last night and you cannot kasher it in the morning. This is because the taste (Taam) that it absorbed is strong for 24 hours. After 24 hours, the Taam is weaker, the word for this is pagum, and the item can then be kashered.

Counter Tops

Counter tops can be kashered by hagillah. A steam cleaner or an iron on a wet towel will also work. Granite, Marble, or Stainless Steel counter tops can be kashered. Porcelain Enamel, Corian Solid Surfaces[®], Zodiaq Quartz Surfaces[®], Formica, Silestone counters cannot be kashered.

Sinks

Stainless steel sinks can be kashered by hagillah. Enamel sinks cannot be kashered and require an insert.

Stovetops

To kasher a stovetop turn the burners to high and leave them on for a minimum of 20 minutes. Because of the heat generated it would be best to turn on the burners one or two at a time. On a stove with a glass top, after the burners have been kashered, the top needs to be kashered

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with by Libun Kal (Heating to the point that paper will burn). It is possible, with rabbinic approval, to kasher a glass stovetop using hagillah.

It should be noted that any stove top which is kashered will, after a few uses become treif unless you only use it for either meat or dairy. This is because meat and dairy food will inevitably be splashed on the stove's surface and then you must assume the surface is not kosher. Therefore, if you place hot pots on the stove top, use a trivet designated to correspond with the type of pot you're using.

The Oven

If you have a self-cleaning oven, all you need to do is run the self-cleaning cycle. Continuous cleaning ovens or ovens without a self-cleaning cycle must be kashered by libun gomur (heating to white hot) or libun kal if gomur will damage the oven. You should ask for the Rabbi's help to kasher your oven using either of the libun methods.

Pots and pans

Pots and pans that have wooden or plastic handles, unless they can be removed, cannot be kashered for Pesach. They must have soldered or tightly riveted handles. If the pan or pot can be put into the oven for a self-cleaning cycle they can be kashered with the oven. Otherwise they should be kashered using hagillah.

Frying pans

Frying pans must be kashered by being placed in a self-cleaning oven or by libun gomur. A frying pan with a Teflon like coating cannot be kashered for Pesach.

Silverware

Silverware is kashered by hagillah. If it has plastic or wooden handles it cannot be kashered for Pesach. The same rule applies to knives, especially if the tang goes all of the way through the handle and the handle is riveted to the same piece of steel that forms the blade.

Microwave

Microwaves can be kashered by cleaning them thoroughly, letting it sit unused for 24 hours, and then boiling a couple of cups of water in the microwave. Five minutes usually works. It would be best to have a second microwave so one can be used for meat and the other for dairy. Otherwise, a second glass plate should be used. And, if this is not possible then designate the microwave as meat or dairy and double wrap any food that is other than the designated use.

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Dishwashers

Dishwashers are difficult. In general, unless it is stainless steel, a dishwasher cannot be kashered. Ideally yours should have two compartments whereby one can designated for dairy and the other for meat. However, most dishwashers only have one compartment. If your dishwasher has an extra heat option, you can kasher it by running a cycle with extra heat and soap and then a second cycle without soap and extra heat. This is only valid when purchasing a home with a dishwasher and you cannot afford a new one. Otherwise, the rabbi must be consulted.

Kitchen Appliances

Motors do not need to be, nor can they be kashered. The containers follow the general guidelines. Anything plastic or made of synthetics cannot be kashered for Pesach. If the component parts, like a Mix Master bowl which is all metal, can be kashered. Toaster ovens and toasters cannot be kashered for Pesach. A toaster oven must have a designated use as dairy or milk and should not be used for the other. Otherwise each appliance will need an individual ruling by the rabbi.

Containers plus misc. utensils

Plastic, glass, and synthetic containers cannot be kashered for Pesach.

Refrigerator

Does not need kashering. Just thoroughly clean, preferably with a tooth brush.

Dining Table

Same basic rules as counters. If a table is designated for meat or dairy, a cover or at a minimum, a placemat, should be placed on the table for the opposite type of food. For Pesach, unless the table is kashered, it should be covered and separate table cloths used for meat and dairy.

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Do you have questions:

If you ever have a question about kashering, a Hechure, the status of a utensil or food because of a mistake or just a general question, contact the Rabbi. Also, remember, when the Rabbi gives you a decision regarding a situation, assume it is specific for your particular situation unless you know his answer applies to the situation in general.

Hechures

http://kosherquest.org/kosher-symbols/

http://www.cor.ca/





Online Resouces	Kosher Information: http://www.star-k.org/resources
	Hechsure Checking: http://kosherquest.org/kosher-symbols/
	Kosher Basics: http://www.chabad.org/library/article_cdo/aid/134483/jewish/Kosher-
	<u>Basics.htm</u>
	Kosher Categories: http://www.chabad.org/library/article cdo/aid/82658/jewish/Meat-
	<u>Dairy-and-Pareve.htm</u>
	The Kosher Kitchen: http://www.chabad.org/library/article-cdo/aid/134484/jewish/The-
	Kosher-Kitchen.htm
	The Quintessential Kashering Primer – Star K: http://www.kashrut.com/Passover/kitchen/
	The Star-K Pesach Kitchen: http://www.kashrut.com/Passover/kitchen/
	Hagalah: A Koshering Process: http://www.kashrut.com/articles/hagalah/
Reference	The Laws of Kashrus: A comprehensive exposition of their underlying concepts and
Materials:	applications: Author: Rabbi Binyomin Forst
	The Pentateuch, Translation and Commentary; שומת Esodus, ויקרא Leviticus 1, and דברים
	Deuteronomy Author: Rabbi Samson Raphael Hirsch
	How To Run A Traditional Jewish Household: Author: Rebbetzin Blu Greenberg

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