

# THE MODERN KITCHEN

## SILVERWARE, POTS & OTHER SMALL ITEMS HAGALAH (boiling in water)

Roller lips, seams or cracks, which cannot be cleaned, will require torching of those areas. Utensils should be immersed one at a time into a pot of boiling water that is on the fire. Water should be allowed to return to a boil before the next item is placed in the pot. The pot can be non-Passover, provided it is clean, has not been used for 24 hours, and water is first boiled in the pot and discarded. Larger items can be submerged in the water one part at a time. Utensils should then be rinsed in cold water.



## KEURIG COFFEE MAKER HAGALAH OR IRUY (pouring boiling water)

(for those who kasher plastic) The coffee maker must be cleaned well and not used for 24 hours. Remove K-cup holder and perform *hagalah* or *iruy* on K-cup holder. Run a Kosher for Passover K-cup in the machine (this will kasher the top pin).



## GAS STOVETOP LIBUN (burning) & COVER

The stovetop surface and grates should be cleaned well and not used for 24 hours.

The stovetop surface should be covered with foil. The stovetop grates can be replaced or they should be burned out in the oven @ 550° F for one hour.

## ELECTRIC STOVETOP LIBUN (burning) & COVER

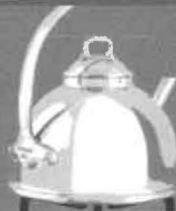
The stovetop surface should be cleaned well and covered with foil. The burners should be turned on until they glow red.

## GLASS STOVETOP CANNOT BE KASHERED & MUST BE COVERED

The stovetop surface should be cleaned well and not used for 24 hours.

During Pesach pots should not be placed directly on the stove surface, but rather an aluminum (or other metal) disk should be placed directly under the pot.

One should not cover the entire glass top surface as this might cause it to overheat and crack.



## METAL TEA KETTLE

### HAGALAH (boiling in water)

The same treatment as for pots applies here. Although it is uncommon for anything but water to be put into a tea kettle, nevertheless it must be kashered. Tea kettles often sit on the stove, and it is common for them to get spritzed with hot food.

## HOT WATER URN, WATER COOLER IRUY (pouring boiling water)

Urn only used for heating water: Run hot water through the water tap for 10 seconds, while pouring boiling water from a kettle over the water tap.

Urn also used to warm food (e.g. to warm challah): Not recommended. Must be put away for the holiday. **Water Cooler** In addition to pouring boiling water over tap, replace water bottle.



## ELECTRIC MIXER NOT RECOMMENDED

Because of the difficulty in cleaning out the housing of the mixer from fine particles of flour, one should not use their year-round mixer on Passover. The mixer blades, though, can be cleaned and kashered with *hagalah*.



**SELF-CLEAN OVENS LIBUN (burning)** Remove any visible food. Complete self-cleaning cycle with racks in place.

**NON-SELF-CLEANING OVEN LIBUN (burning)** Clean all surfaces (walls, floor, doors and racks) thoroughly with a caustic cleanser (e.g. Easy Off). Pay special attention to thermostat, oven window, and edges of the oven chamber. Black discoloration that is flush with the metal need not be removed. Oven should not be used for 24 hours. Place racks in the oven and turn the oven to broil (highest heat) for 60 minutes. A broiler pan that comes in direct contact with food should not be used.

*Note: The method of kashering described above is based on the ruling of Rav Aharon Kotler zt'l. However, Rav Moshe Feinstein zt'l ruled that the oven must either be kashered with a blow torch, or an insert should be placed in the oven. Consult your rabbi for guidance.*

**WARMING DRAWERS LIBUN (burning)** Typically warming drawers do not get to *libun kal* temperature. Therefore, unless one is experienced in kashering with a torch, warming drawers are not recommended for use on Pesach.

## STAINLESS STEEL SINK IRUY (pouring boiling water)

Remove drain. [It is recommended that the drain be replaced. If this is difficult, it may be used if the drain has large holes that can be completely scrubbed clean].

It is preferable to kasher a sink by pouring boiling water in conjunction with an *even melubenet* (a heated stone). In lieu of kashering with a heated stone, some will place a rack on the bottom of the sink, or use a sink insert.

## CERAMIC SINK CANNOT BE KASHERED & MUST BE COVERED

The sink should not be used with hot water for 24 hours. Remove drain. [It is recommended that the drain be replaced. If this is difficult, and the drain has large holes and can be completely scrubbed clean, then it can be kashered. It should not be used for 24 hours prior to kashering].

The sink should be completely clean and dry.

The sink should be covered with layers of contact paper or foil; it is best to purchase a sink insert.

## GLOSSARY OF TERMS

LIBUN GUR - Burning

HAGALAH - Boiling

IRUY KLI RISHON - Poured Boiling Water

EVEN MELUBENET - Heated Stone

See pages 22-23 for details on these processes.

**MICROWAVES HAGALAH (boiling in water)** (for those who *kasher* plastic) The microwave must be cleaned well and not used for 24 hours. Glass turntable should be removed and replaced with new kosher for Passover surface. A styrofoam cup should be filled with water and boiled in the microwave for 10 minutes. The cup should be refilled and moved to another spot and the process repeated for 10 more minutes. Cardboard or contact paper should be taped over the glass window pane for the duration of Passover.



**THE SINK FAUCET** (Including instant hot) **IRUY** (pouring boiling water) Detach any filters or nozzles.



**STAINLESS STEEL, GRANITE, COMPOSITE STONE (E.G. QUARTZ) OR FORMICA COUNTERTOPS IRUY** (pouring boiling water) **OR COVERING** It is preferable to *kasher* a countertop by pouring boiling water in conjunction with an *even melubenet*. There are different opinions as to whether formica (or plastic) countertops can be *kashered* for Pesach. **CERAMIC TILE COUNTERTOPS CANNOT BE KASHERED & MUST BE COVERED** The counter should be covered with a water-resistant covering.

## REFRIGERATORS, FREEZERS, FOOD SHELVES & PANTRIES CLEAN & COVER

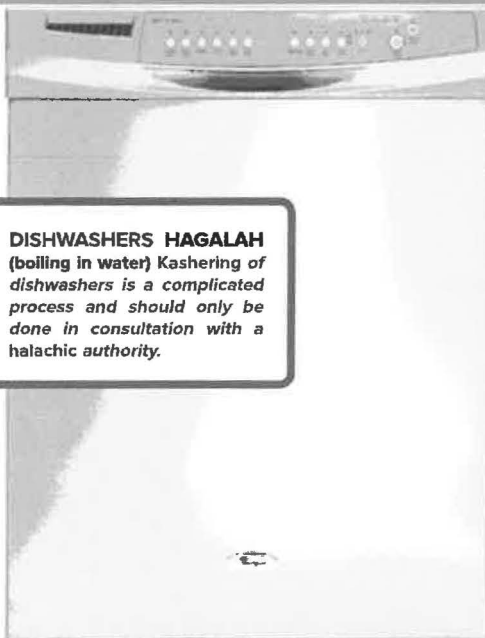
These areas should be thoroughly cleaned, paying special attention to the edges where crumbs may get trapped. The surfaces should be lined with paper or plastic.

*Note: Refrigerators and freezers will operate more efficiently if holes are poked in the lining to allow air flow.*

## BABY HIGH CHAIR COVERED

The tray should be covered with contact paper. The seat, legs and bars should be wiped down with a soapy rag.

**DISHWASHERS HAGALAH** (boiling in water) *Kashering of dishwashers is a complicated process and should only be done in consultation with a halachic authority.*



**TABLES COVERED** Although wooden tables can be *kashered*, the common custom is to clean tables well and then cover them.

## TABLECLOTHS, KITCHEN GLOVES, APRONS & OTHER FABRIC ITEMS WASH

Fabric items can be *kashered* by washing them with detergent in washing machine set on "hot." Items should be checked to make sure no pieces of food remain attached.



# KASHERING

## for An Overview of PESACH Materials and Methods

■ By Rabbi Eli Gerstein,  
Halachic Coordinator OU Kosher

One of the many preparations one must make for Pesach is *kashering*, a process to prepare chametz utensils for Pesach use. (Although most people only kasher their utensils in preparation for Pesach, the following directions apply to *kashering* all year-round as well.) As with all areas of *halachah*, those who are unsure of how to apply the rules of *kashering* to their situation should consult their local Orthodox rabbi.

### GENERAL RULES

**There are two steps in kashering:**

1. Cleaning: removing all tangible traces of chametz, and
2. Purging: using heat to remove all ab-

sorbed chametz flavor.

### CLEANING

All chametz utensils that will be used for Pesach must first be thoroughly cleaned.

This involves the removal of all food, rust, dirt, calcium deposits and anything else that protrudes; it does not include the removal of discolorations. Items which have narrow cracks, crevices, deep scratches or other areas that cannot easily be cleaned, cannot be kashered for Pesach. Therefore, the following, for example, cannot be kashered: Colanders; decanters or baby bottles (due to their narrow necks); filters/screens over drains in sinks; graters; knives (or other utensils) where food or dirt can get trapped between the blade

and handle; slotted spoons; sponges; toothbrushes.

Additionally, the common custom is to cover tables, counters, refrigerator shelves and other areas where one might not have been able to clean away every trace of chametz.

### PURGING

In addition to cleaning, most items require some form of hot purging in order to remove the flavor that has been absorbed. As a rule, any utensil that came in contact with hot food, was washed with hot water or was used to store liquids, requires hot purging. A comprehensive analysis regarding when hot purging is required and how one determines which form of purging is effective is beyond the scope of this article. Rather we

will describe the standard method of purging flavor from the most common items.

Utensils made from the following materials cannot be kashered: Ceramic—all types—including brick, china, coffee mugs and enamel; glass—all forms—including Corning Ware, Corelle, fiberglass; porcelain enamel (for example, porcelain sinks and enameled pots), Pyrex or Thermoses; plastic—Rabbinical authorities disagree as to whether it is possible to kasher plastic and other synthetic materials (including Teflon, rubber, Formica). You should consult your local rabbi. If a synthetic material is a minority component of a substance (like Silverstone), many rabbis believe that one may kasher

*Continued on page 30*



This Pesach, let *Devorah Schechter* personally prepare unique gourmet meals for your dining pleasure.

We deliver from our kitchen to yours!

- ◆ Gluten Free
- ◆ Non-Gebrochts
- ◆ Non-Kitniyot
- ◆ Mashgiach Tmidi



Orders or enquiries: 02-6535519 Hours: 8:00-22:00 [www.devorahschechter.com](http://www.devorahschechter.com)



Continued from page 29

it, even if one does not normally kasher artificial materials.

As a rule, materials such as fabric, metal, wood, rubber and stone (for example, granite and marble) can be kashered.

## SPECIFIC ITEMS

All methods of kashering noted in this section presuppose that the equipment was thoroughly cleaned, as described above.

## SILVERWARE, POTS & OTHER ITEMS

Small items are kashered with *hag'alah*, which involves three stages:

1. Not using the utensil for anything, including non-chametz use, for twenty-four hours. This also applies to the (non-Pesach) pot in which the *hag'alah* water will be boiled.
2. Submerging the utensil in boiling water that is over the fire. The water must be at a rolling boil before the utensil to be kashered is put into it, and the water must touch every surface of the utensil. Therefore, each item should be kashered individually, and the water should be allowed to return to a boil before the next item is placed into the pot. Large utensils may be submerged in the water one part at a time.
3. Removing the utensil from the water and rinsing it in cold water.

## Ovens

### Kashering a Self-Cleaning Oven:

1. Remove any visible pieces of food (or other items) from the oven;
2. Go through one complete self cleaning cycle with the racks in place.

### Kashering a Non-Self-Cleaning Oven:

1. Clean walls, floor, door, ceiling and racks thoroughly with an abrasive cleaner (for example, Easy-Off) to remove tangible chametz. Pay special attention to the temperature gauge, the window in the door and the edges of the oven chamber. Black discolorations that are flush with the metal need not be removed.
2. Once the oven is clean, it is preferable that it remain unused for twenty-four hours.
3. Place the racks back into the oven, and turn the oven to broil for one and-a-half hours.
4. Pesach food or pans may be placed directly on the door or racks once the oven has been kashered.

If the oven has a separate broiler chamber, it should be kashered in the same manner as the oven chamber.

A broiler pan that comes in direct contact with food cannot be kashered.

**Note:** The method of kashering ovens described above is based on the ruling of Rav Aharon Kotler zt'l. However, Rav Moshe Feinstein ruled that the oven must either be kashered with a blowtorch, or that an insert should be placed into the oven for the duration of Pesach. Consult your own rabbi for guidance.

## STOVETOPS

The grates of a gas stovetop should be kashered in the oven chamber in the same manner described above. For an electric stovetop, simply clean the coils and turn on high for ten minutes. If you have a glass-

topped stovetop, consult your rabbi for directions regarding the permissibility of use for Pesach or kashering methods.

For a gas or electric stove, it is preferable to replace the drip pans that are under the burners; if this is not possible, the area should be covered with aluminum foil. The work area between the burners should be cleaned and covered with aluminum foil. The knobs and handles of the oven and stovetop should be wiped clean.



## SINKS

### Kashering a Stainless Steel Sink:

1. If the filter covering the drain has very fine holes, remove the filter and put it away for Pesach with the chametz dishes. If the holes are larger, the filter may be kashered along with the sink.
2. Clean the sink, faucet and knobs, and don't use the sink for anything other than cold water for twenty-four hours.
3. Boil water in one or more large pots (clean pots that have not been used for twenty-four hours). The pots may be chametz pots.
4. Dry the sink, then pour the boiling water over every spot on the walls and floor of the sink and on the faucet. One may kasher part of the sink and then boil more water for the rest of the sink. Extreme care should be taken during this type of kashering to ensure that none of the boiling water splashes onto the person doing the kashering or others who are nearby.
5. Rinse the sink and faucet with cold water.

6. Put a new filter over the drain. One should also purchase new sponges and a fresh bottle of dishwashing liquid.

### Kashering a Porcelain Sink:

Since a porcelain sink cannot be kashered, one should kasher the faucet and knobs as outlined above and, for the duration of Pesach, place a basin (or insert) into the sink. All dishes, silverware, etc., should be washed in

the basin, and wash-water can be disposed of through the sink's drain. One should be careful not to allow the sink to fill with hot water while the basin is in the sink.

## REFRIGERATORS, FREEZERS, FOOD SHELVES AND PANTRIES

These areas should be thoroughly cleaned, paying special attention to the edges where crumbs may get trapped, and the shelves lined with paper or plastic. The refrigerator and freezer will operate more efficiently if one pokes a few holes in the lining.

## TABLECLOTHS, KITCHEN GLOVES, APRONS & OTHER FABRICS

Any item made of fabric can be kashered by washing it in a washing machine set on 'hot' and then checking to make sure that no pieces of food remain attached to it. Vinyl and plastic-lined tablecloths cannot be kashered.■

*Chag kasher vesame'ach!*

May you have a kosher and an enjoyable Pesach!

Continued on page 31



# Kosher Countertops

Get to Work on your Working Surface

■ By Rabbi Y. Dov Krakowski

**Marble and granite countertops** can be kashered for Pesach. This can be accomplished by thoroughly cleaning the countertop. After one is sure that the countertop is completely clean and free of all food residue and dirt, the surface must not be used for a full 24 hours (it isn't a problem to leave objects on the surface during this period but hot pots and liquids shouldn't be placed on it). At the end of the 24 hour waiting period, make sure that the surface is still dirt-free and pour boiling water over the entire surface taking special care that all areas are covered by the boiling water. One may boil a second pot and so forth and kasher the counter surface part by part. *Note:* special care should be taken that all seams of the countertop are cleaned thoroughly before kashering. This can be accomplished by running a toothpick back and forth multiple times.

Even after kashering the countertops

the prevalent minhag is still to cover them as it is difficult to say for certain that the countertops are completely clean.

**Caesar Stone (Even Caesar)** looks and resembles real marble, but it isn't. Caesar Stone is actually made from 90+% ground quartz crystals and 10% or less glue and dyes. The glue acts to solidify the quartz crystals into a solid mass and then the mass is placed in a low heat oven to dry into a marble-like substance. As such it would seem that this Caesar Stone is halachically porous and therefore cannot be kashered. Therefore Caesar Stone should be thoroughly cleaned and then covered (some opinions maintain that it should be covered with two or more layers).

**Glass, wood, ceramic, and Formica countertops** cannot be Kashered. Therefore they should be cleaned thoroughly and covered (some opinions maintain that they should be covered with two or more layers). ■

