



How to Kasher Your Kitchen - Shivtei 2024

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Why Do we Kasher Dishes on Pesach?

We kasher dishes because we are concerned that even if the utensils are free of actual visible chametz, there is chametz that has been absorbed into the walls of the pots/utensils through the medium of Heat. "kashering" is how we remove what is absorbed in these utensils and prepare the utensils for Pesach.

Why Do we Kasher Utensils in Different Ways?

The major principle of kashering is כפולעו כך פולטו - the way something is absorbed, that is how you remove the taste. Thus, we need to clarify how the utensil was used (e.g. was it used cold or hot, on the fire or off the fire, with liquid or without liquid). There are a number of ways to kasher different utensils:

- הגעלה /boiling- If chametz was absorbed into a pot through the medium of water (like a barley soup), then we kasher the utensil by boiling them in hot water (הגעלה).
- ליבון חמור - If chametz was absorbed through direct heat (i.e. a BBQ grate), then we use direct heat until the object is red hot to remove the chametz. A self-cleaning oven is one example of this.
- ליבון קל - This means using a blowtorch or putting something in the oven for thirty minutes. This is a lesser form of libbun that we use to kasher something for which Hagalah is not fully effective. For example, hagalah will not clean the rim of a pot, handles, or indentations, so we use this method to clean these areas on the pots.
- עירווי כלי ראשון - In some cases, we pour boiling water to kasher certain surfaces such as a table or counter because hot chametz may have spilled onto them.
- מילוי ועירווי (soaking)- In other instances utensils also absorb chametz through soaking over a period of 24 hours (and with sharp substances even less time). They can be kashered either by boiling in water or by soaking for a period of three consecutive days.

How to do Hagalah (Boiling)?

1. To prepare the utensil for hagalah, the utensil must be thoroughly cleaned.
2. After cleaning, the utensils should then be left idle for 24 hours.
3. Any rust in the utensil must be burned off with a blowtorch before boiling.
4. Ideally, one should use a blowtorch to clean the rim of the pot. Cleaning it well with detergent suffices as well.
5. One inserts the utensil into the boiling pot of water that is on the fire (ideal to add soap as well). This process can be done in parts. For example, a large spoon can be immersed into a pot of boiling water for 10 seconds, turned over and then the remainder immersed.
6. When the utensil is removed from the boiling water, it should be rinsed off in cold water.
7. One can use any pot to do hagalah, provided that it has not been used for cooking in the previous 24 hours.
8. For a big pot that cannot be inserted into another vat, one may boil water in it and then place a smaller vessel that has boiling water into the bigger pot. This will cause the water to overflow and help to kasher the outer surface of the pot.

This video link will help you to visualize how to kasher your whole kitchen

<https://www.youtube.com/watch?v=OA3P1shmhME>

Is there Anything that cannot be kashered?

Earthenware such as china, clay, ceramic utensils, enamel and Porcelain (according to some opinions). They absorb but do not remove the chametz.

TABLE FOR KASHERING

A. IN THE KITCHEN

	Utensils	Method of Kashering	Points to Note
1.	<u>Sink</u>	Pour boiling water from a kettle while it is boiling. (Porcelain and enamel sinks require a special insert as many poskim rule they cannot be kashered. It is <u>preferable</u> that boiling water be poured over these sinks before putting in the insert).	<u>Before Kashering:</u> 1. Thorough cleaning of the sink and especially the sides. 2. Not to use the sink for 24 hours before kashering. <u>During Kashering:</u> Make sure that the water falls directly on the whole area. You cannot rely on the water flowing from one part to another.
2.	<u>Strainer/Filter on Tap</u>	Pour boiling water from a boiling kettle.	
3.	<u>Kitchen Work Surface ('Shayish')</u> All types of stone, including composite stones can be kashered, formica, caesarstone can be koshered. One cannot kasher enamel and porcelain.	Pour boiling water over it after 24 hours of not using hot hametz Or cover the countertops with tinfoil or other material	<u>Before Kashering:</u> Clean the shayish well <u>During Kashering:</u> The boiling water must fall directly on each part. Some are stringent to pour the water over a red hot piece of metal/stone.
4.	<u>Tap</u>	Clean and pour hot water	
5.	<u>Dish Rack</u>	Water & soap	
6.	<u>Scotch / Sponge</u>	Cannot kasher	
7.	<u>Washing up gloves</u>	Pour boiling hot water over them	
8.	<u>Drainer in sink</u>	Thorough cleaning. Ideal to switch it.	
9.	<u>Seats</u>	Clean from hametz, especially in the cracks	
10.	<u>Seat with upholstery / lounge suite</u>	Clean out crumbs	

11.	<u>Kitchen Table</u>	Pour boiling water over it or cover the table	If pouring boiling water will cause damage, then clean thoroughly and cover it with clean cloth which must not be removed throughout Pesach.
12.	<u>Tableclothes/Napkins/Kitchen Towels</u>	Launder them with detergent	
13.	<u>Child seat</u>	Clean well	If it can be taken apart then you should do so in order to clean between the cracks.

B. ELECTRICAL APPLIANCES

	Utensils	Method of Kashering	Points to Note
14.	<u>Baking / Roasting Oven</u>	Self-Cleaning Oven - Put on self-cleaning mode Non-self-cleaning - clean it thoroughly and run it on the highest temperature for one hour	<u>Before Kashering (non-self cleaning oven):</u> a) Not to use oven for 24 hours b) Thorough clean with a special oven cleaner – ensure that the surface is basically smooth. c) Make sure to clean the door and any food in the cracks
15.	<u>Stove Top Grates (gas)</u>	libbun	We do this by turning up the burner for 15 minutes or put a blech on top each burner at a time for 10 minutes...once the burner is red-hot it is kosher The area between the grates on the stovetop needs to be covered
16.	<u>Glass Stove Top (electric)</u>	Libun - For the electrical burners - turn the burners on high for 15 minutes	For the glass in between the burners. Ideally this area should be covered, but it might cause the glass to crack. This area can be kashered by pouring hot water from a kettle (irui kli rishon) on to the surface and then there is no need to cover the glass throughout the chag.
17.	<u>Stove top (induction)</u>	Libun	The stove top can be Kashered by substantially wetting the top and then placing a steel pot with water over it and letting it boil. The pot will heat up and transfer heat to the glass top also. You can also place a water-full pot and let it boil over and spill on the top. Then lift the pot slightly so the water penetrates the space under it and let it boil. The area between the burners that does not get hot, can be kashered with irui (by pouring hot water from urn) or should be covered with heavy duty aluminium foil

18.	<u>Microwave</u>	Heat up a glass of water for ten minutes	<u>Before Kashering:</u> 1) Clean thoroughly 2) Wait 24 hours Best to cover or remove the turntable
19.	<u>Air Fryer</u>	Cannot be kashered	
20.	<u>Griller/BBQ not used for hametz (at all)</u>	Clean	
21.	<u>Griller/BBQ used for hametz</u>	Libbun Gamur / Kal	<p>The Star K and CRC do appear to permit kashering one's grill on Pesach. But it's not a simple process.</p> <p>Can a barbeque grill be kashered for Pesach? What if the grates are new?</p> <p>The grates of a barbeque grill must be kashered with libun gamur, and the simplest way to do this is by sandwiching the grill between layers of charcoal. Place a layer of charcoal on a cement surface, put the grate on top of the charcoal, and cover the gate with another layer of charcoal. Light all of the charcoal and allow it to burn for an hour. This will kasher the grates. [See https://bit.ly/KasherGrill for a short video about this].</p> <p>Alternatively, you can purchase separate grates for Pesach.</p> <p>The rest of the grill can be kashered with libun kal, which can be accomplished relatively easily, as follows: If the grill comes with a cover, light the grill with coals or gas, close the cover, and allow it to burn on its highest setting (or filled with a considerable amount of coal) for an hour. If the grill does not have a cover, follow the same procedure, but make sure that all surfaces of the grill are covered with coals.</p> <p>As with all items being kashered, it is crucial that the grill be cleaned thoroughly of all food residue, which is often a particular difficulty in a barbeque grill. In fact, if the grill has too many holes, cracks, and crevices where food may get trapped, one should refrain from kashering the grill at all.</p>
22.	<u>Mixer/Blenders</u>	(Recommended <u>NOT TO USE IT DURING</u> Pesach as it is hard to kasher. Actual mixer – thorough cleaning Beaters – boiling Knives - boiling Glass - soak for 3 days and nights, changing water every 24 hours	

23.	<u>Electric Kettle (a) not used for chametz</u>	Fill with water to the top and boil. If that is impossible then clean & rinse.	Clean thoroughly before kashering (especially the handle).
24.	<u>Electric Kettle (b) used for chametz</u> (e.g. heating bread on top of it)	Boiling (hagalah)	a) Before boiling – thorough cleaning to remove lime. b) To clean & boil the cover (hagalah) c) No need to dismantle the heating element.
25.	<u>Shabbat Plata</u>	Thorough cleaning, then heat for 1 hour & cover	Cover with aluminum foil. Remove any food particles
26.	<u>Toaster</u>	Cannot be kashered	Should still be wiped down.
27.	<u>Fridge</u>	Washed & rinsed	Clean carefully in the crevices of the plastic on the door of the fridge. Also bread crumbs in the freezer.
28.	<u>Dishwasher</u>	This can be kashered for Pesach. Run it at the highest possible temperature.	<u>Before Kashering:</u> a) To clean thoroughly of all crumbs & fats. Make sure to take out all the parts to clean <u>IF THESE CANNOT BE CLEANED THEN IT IS NOT POSSIBLE TO KASHER</u> b) Not to be used for 24 hours
29.	<u>Dishwasher Racks</u>	In terms of the racks, it is ideal to either switch them or do hagalah in a big vat at beit din or irui kli rishon). If neither of these options are possible, one may use them nonetheless by running the dishwasher on high with the racks inside	Have to be well cleaned before kashering.
30.	<u>Keurig/Nespresso Coffee Machines</u>	hagalah	Clean well, don't use for 24 hours, remove the cake cup holder..do hagalah...then run a kosher cup through the machine and its kosher

C. COOKING UTENSILS

	Utensils	Method of Kashering	Points to Note
31.	<u>Pot for boiling</u>	Boiling	Clean the handles, lips, crevices extremely well beforehand. If there is rust, use a blowtorch. Whatever can be unscrewed should be opened and cleaned.
32.	<u>Pot Lid</u>	Boiling	

33.	<u>Pressure cooker</u>	Boiling	Have to take the rubber off and boil. Some change rubber
34.	<u>Ladle</u>	Boiling	
35.	<u>Frying Pan</u>	Ideally one should kasher through libbun kal using a blowtorch, but if there is no other option, one can do hagalah.	This applies specifically to frying pan in which a lot of oil has been poured. But if just a layer of oil has been used, then burning (libbun) is required. A frying spoon can be boiled only if there is no fat, chametz or rust in the perforations.
36.	<u>Teflon Frying Pan</u>	Cannot be kashered.	
37.	<u>Baking Trays</u>	Cannot be kashered	Burning (libun) would kasher them but it would destroy the tray.

D. EATING UTENSILS

	Utensils	Method of Kashering	Points to Note
38.	<u>Earthenware, Enamel or porcelain dishes.</u>	Cannot be kashered	
39.	<u>Glass dishes For Sepharadim</u>	Rinse with soap	
40.	<u>Glass Dishes For Ashkenazim</u>	If used cold – soaking for 3 days If used hot, Ashkenazim don't kasher for pesach unless it's very pressing circumstances	
41.	<u>Pyrex & Corelle</u>	Sepharadim – washing & rinsing. Some Ashkenazi poskim (Tzitz Eliezer) permits doing triple hagalah after waiting 24 hours.	
42.	<u>Plastic</u>	Boiling/hagalah	
43.	<u>Mats for pots when taken off fire</u>	Metal – boiling Earthenware – cannot be kashered	
44.	<u>Cutlery 1. All one piece</u>	Boiling	
45.	<u>2. Handle \is separate but joined & made out of metal</u>	Burn the part where the handle is connected before boiling (with blowtorch)	
46.	<u>3. Handle made out of wood or plastic</u>	Boiling	Only if it is possible to clean thoroughly where the handle is connected.

47.	<u>Nutcracker</u>	Wash & rinse	
48.	<u>Fruit peeler</u>	Wash & rinse	
49.	<u>Cake container</u>	Wash & rinse	
50.	<u>Sugar, salt, coffee, tea containers</u>	Wash & rinse	
51.	<u>Salt Cellar</u>	Wash & rinse	
52.	<u>Serving Tray</u>	Boiling (Ashkenazim) (Sepharadim - rinse)	If boiling is not possible then pouring boiling water is sufficient
53.	<u>Vegetable cutting board</u>	Wash	

E. DRINKING UTENSILS

	Utensils	Method of Kashering	Points to Note
54.	<u>Earthenware, enamel, porcelain, ceramic cups</u>	Cannot be kashered	
55.	<u>Plastic cup</u>	Boiling	
56.	<u>Glass cups (if only used cold)</u>	Washing & rinsing	
57.	<u>Glass cups used for hot or alcoholic purposes</u>	Sepharadim – Washing & rinsing Ashkenazim – Soak in water for 3 days & nights. Change the water every 24 hour	a) water must cover the cups outside & inside. b) If more than 24 hours pass it is only considered as 1 day. If the water was changed before 24 hours – it is as if they were not in water at all.
58.	<u>Duralex cups</u>	Sepharadim – Washing & Rinsing Ashkenazim – boiling	
59.	<u>Kiddush Cup</u>	Washing & Rinsing	
60.	<u>Metal cups used for alcohol</u>	Boiling	
61.	<u>Thermos</u>	1. Used with chametz (e.g. porridge) – cannot be kashered 2. If it is likely that a chametz crumb fell in – wash & rinse.	
62.	<u>Jug – only used for cold drinks</u>	Wash & rinse	
63..	<u>Jug – used for hot drinks also</u>	Depending on TYPE of jug it has same law as cup (see above)	
64.	<u>Baby bottle</u>	Hagalah but might be better to replace them	Can also kasher the rubber through boiling.

65.	<u>Dummie (Pacifier)</u>	Clean thoroughly. Ideal to pour water on	
66.	<u>Water bottle</u>	Wash	If alcohol was put in, then boiling is required.
67.	<u>Bottle stop</u>	Wash & rinse	Cannot use a stopper that has been used for beer and/or alcohol
68.	<u>Bottle opener</u>	Wash and rinse	
69.	<u>Fruit squeezer</u>	Wash & rinse	

F. CLEANING EQUIPMENT

	Utensils	Method of Kashering	Points to Note
70.	<u>Bathroom sink</u>	Wash & rinse	
71.	<u>Toothbrush</u>	Get a new one	
72.	<u>Broom</u>	Clean thoroughly or exchange the head.	
73.	<u>Garbage Can</u>	Wash & rinse	
74.	<u>Dustpan</u>	Wash & rinse	

G. MISCELLANEOUS

	Utensils	Method of Kashering	Points to Note
75.	<u>Stroller</u>	Clean well from crumbs	
76.	<u>Rug</u>	Thorough cleaning	Beat it to get rid of crumbs
77.	<u>False Teeth/Mouth Guard</u>	Clean thoroughly. Do not need hagalah because people do not usually put boiling water in their mouth	