

KASHERING MADE SIMPLE

Overview¹

All items listed in the table that follows can be kashered (or not) by one of the six methods detailed below.

#1: הגעלה² (Boiling) Immersing an item in a pot of bubbling hot water while it is on a source of heat. The item cannot have been used for 24 hours in advance for hot food. And must be clean from substantial dirt and rust³. For more detail, see below: Additional Details on הגעלה.

#2 ליבון קל (Light Burning) Heat the item to the point that straw on the other side of the heat contact would burn. In some cases, it's sufficient if the other side is hot to the extent that one's hand would naturally recoil.

#3: ליבון גמור (Burning) Heat the item to the point that it is red hot, most commonly done with a blow torch.

#4: עירוי ואבן מלוּבן (Pouring and Heated Stone) Pour hot water from a kli rishon (water still within the original source of heat)⁴ over the surface of the⁵ item⁶ whilst passing a white-hot stone⁷ or a hot iron⁸ over the surface.⁹

#5: עירוי (Pouring) Pour boiling water from a pot or kettle over the surface of the item.

#6: Cannot be Kashered

For more information, see www.asktherav.com

The following only applies to kashering for pesach, not when kashering from other issurim.

It is best for a halachically versed person to kasher items because of the nuances.

1. All items should be clean from visible dirt before kashering. With ליבון גמור pre cleaning is not necessary but basic cleaning is advisable.

2. Where הגעלה is sufficient, one can also substitute with ליבון קל and heat the item to the point that both sides of the item are hot to the extent that one's hand would naturally recoil.

This doesn't apply where there is rust or dirt or any concern for actual chometz substance. In this case, ליבון קל must be performed specifically as described in #2.

3. Any non cleanable parts require ליבון קל.

4. Practically, it's most convenient to do this with an electric cordless kettle.

5. Make sure it pours in a direct flow without interruption before touching the surface of the item being kashered.

6. The surface must be dry.

7. Use tongs, long sleeves, non-loose clothing and closed shoes.

8. Be mindful of the dangers of using a plugged in iron for such a thing.

9. It is customary not to use the pot that was used for the kashering on Pesach without kashering it itself afterwards.

ITEM		KASHERING METHOD. <i>Refer to the table above for the indication of the kashering method each number represents.</i>
KITCHEN UTENSILS	Alcohol Vessels - long term containers	1 only if washed and scoured to remove taste and smell
	Cooking pots, frying pans, lids and cooking utensils (for moist/oily/greasy foods)	1
	Cutlery	1
	Earthenware such as ceramic, porcelain, china and glass	6
	Enamelware	6
	Hard to clean items and items with crevices	6
	Items damaged easily by heat (glued handles, boneware, etc)	6
	Knives from one solid piece	1¹⁰
	Knives with screws or glue	6
	Metal ware	1
	Plasticware, rubberware, and other synthetic materials	6¹¹
	Roasting pans and lids (for foods with little moisture)	3
	Stoneware	6
	Stone Slabs (such as marble and granite countertops)	2
	Teflon	6
	Wood - Undyed/uncolored	1
Wood - Dyed/colored	6¹²	

SINK	Enamel sink	4 three times and must put in a sink insert afterwards.
	Faucet	1 if removable, if not possible 5
	Faucet handles	5
	Porcelain and clay sinks	6 ¹³
	Metal Sink	2 or 4
	Spout strainer	6
GAS AND ELECTRIC STOVE¹⁴	Burner plates	2
	Burners	2 ¹⁵
	Electric stove	3 ¹⁶
	Enamel stove top	6 ¹⁷
	Glass stove top	6
	Grates	3 Turn on fire and place blech on top when kashering
	Knobs	6 ¹⁸
	Metal stove top	2 or 4

10. It's preferable to buy new knives.

Many poskim mention this about all dishes, that it's preferable to buy new ones, instead of kashering.

11. In cases of need, there are grounds for leniency.

12. Wooden dishes with cracks or holes should be smoothed first with sandpaper.

13. Requires sink insert

14. If doing **ליבון גמור** on grates, can turn on fire for a while and cover entire top with blech, and then everything is kashered in one step

15. Clean them well, especially the holes the fire comes out from. Replace and leave burning for an hour.

16. Leave on the highest heat level until the element becomes red.

17. Clean well and cover with special cover for Pesach.

OVEN	Oven (including continuous cleaning ovens)	6 see footnote 19 for options
	Self-Cleaning oven	See footnote 20
APPLIANCES	Dishwasher	6
	Keurig	6
	Microwave	6
	Shabbos hotplate	See footnote 21
	Shabbos blech	3 ²²
	Urn	See footnote 23

18. Remove them and clean them well, and then cover with silver foil or such.

19. Best not to use a Chametz oven on Pesach. If that isn't an option, clean it well with an oven cleaner to disqualify the Chametz that can be seen by the naked eye, leave it on the highest heat level for two hours, and insert a tin crate that is closed from all sides to place the food within or double wrap all the food.

20. If the temperature of the self cleaning cycle reaches 900 fahrenheit, run the oven on self clean on the highest heat for as long as the cycle runs. The door should be covered with thick silver foil. (A continuous cleaning oven is treated Halachically as a normal oven. Some new self cleaning ovens use Aqualift technology that cleans at low heat; they should be considered like non-self-cleaning ovens.)²¹ If possible, one is to purchase a new electric hot plate for Pesach. If needed, clean the entire hot plate, cord, sides, and bottom with bleach etc. After 24 hours, turn the hot plate onto its hottest setting for an hour, and then pour boiling water over it. One is to then cover the hot plate with a thick piece of tin foil. For extra care, one can place a second sheet of tin foil or aluminum pan on the hot plate.

22. This can be done but putting it over the fire for about 20 minutes.

23. An urn used all year round may not be used for Pesach without kashering, in each of the following cases:

- if it is small enough to be brought to the table,
- if it is used to heat other beverages, if one ever warmed challah or other food on top of it for Shabbos,
- if one cleaned it with vinegar (to remove calcium buildup),
- if it's washed with chametz dishes,
- if it was placed down while hot onto chametz,
- if one has poured hot water from the urn onto chametz (e.g. instant noodles or a Chametz soup mix), or
- if one has poured the leftover hot water into a chametzdik sink.

If one is certain that none of the above took place with the urn, it is not required to be kashered. Practically, however, it is difficult to ascertain this.

If the urn is plastic, it should not be used, as plastic is customarily not kashered. If it's stainless steel, or even if it's plastic but this a case of need, do as follows:

- Remove the hardened calcium from the urn before Kashering.
- The lid should be kashered with הגעילה.
- Fill the urn itself with water and turn it on. When the water reaches the highest temperature, the cover should be removed. Then throw

HOW TO PREPARE COMMON KITCHEN ITEMS FOR PESACH		
Bread bin that contains hot Chametz	4. If you aren't sure all the crumbs are removed, sell it.	
Cabinets that contain dishes or food at room temperature	Clean well from all visible Chametz, reaching all corners, and line it.	
Chairs and Benches	Scrub and clean the chairs.	
Fridge and Freezer	Clean well, including the shelves, drawers, and the rubber that lines the door. Wipe them with a wet cloth. Remove the ice from the freezer before cleaning. It is customary to line the shelves and drawers.	
High Chair	Clean and wipe down well. Line the tray with plastic wrap/saran wrap/cling film to stay for the entire Pesach.	
Table and countertops²⁴	Formica that's used for hot dishes	Must be covered. As an added stringency, 5.
	Wood, stainless steel, stone (granite, quartz)	4 ²⁵ Some are stringent not to rely on kashering for quartz, especially for pesach. Therefore, it's necessary to cover it.
	A table with no pots placed on it and always covered with a tablecloth when eaten upon	Clean well and cover.

into the boiling water an אבן מליבן [red hot stone or slab of metal] such that the water overflows the top. Run a blowtorch over the edge on top.

24. Since pouring water might ruin the cabinets beneath the counters, it is recommended to place a towel over the cabinet doors to protect them.

25. It's sufficient to pass a blow torch over the counter to the extent that the other side gets hot enough that one's hand would naturally recoil. The common custom is to also cover the counters and tables after kashering. One should also cover the wall above the counter to the height where the pots reach when placed on the counter.

ADDITIONAL DETAILS ON הגעלה

Preparing an item for הגעלה

Clean all cracks and crevices well from dirt or rust²⁶ and dry well. Discoloration or burn stains are okay.

Any non-cleanable parts require קל ליבון as well. If one didn't do so in advance, it can be done post הגעלה.

Screws, company imprints and the area around handles need extra attention. Clean well or do קל ליבון.

Do not use items to be kashered or the kashering pot with hot food for 24 hours in advance.

Preparing a Chametzdik pot to be used for kashering

Bring a full pot of water to boil. Submerge a white-hot stone so that the pot overflows and becomes kashered.

Empty and rinse with cold water.

Fill with boiling water again and use this water to kasher the items.

Process

When submerging an item in the boiling water, it must be bubbling. Wait in between each item so that the bubbles return.

Item should be submerged entirely but doesn't need to reach the depth of the pot.

Leave it in for a moment so the water can draw out the Chametz but not for too long. Remove when water is still bubbling.

Wash with cold water immediately.

Items too large to be kashered in one immersion

One can do it in two parts and try as much as possible that the same section

shouldn't be submerged twice.

If any parts don't manage to enter the hot water, one can do קל ליבון on those parts.

Pointers:

- It is best not to kasher items that absorb chametz on different levels together, such as an item used only for cold chametz and an item used on the fire for chametz.
- The entire item needs to be in contact with the hot water. If using tongs, make sure to release them and grasp the item at a different part at some point during the immersion. Best to place the item in a basket or such rather than kashering the item part by part with tongs.
- Don't pack the basket with many items. They shouldn't be touching so that they all come in full contact with the water.
- If the item holds liquid, submerge it on its side so that no air pockets are formed.
- The water must be pure water.
- If the water has been reused many times, replace.
- If one wants to use the items used for kashering for Pesach and the water it held wasn't sixty times more than the item it kashered, it needs הלעגה. There is no need to empty the water it is already holding. Add more water and when it reaches boiling point, submerge a white-hot stone or iron within it so that the water overflows the brim. Rinse with cold water.
- If doing הלעגה on erev Pesach, be sure to finish before זמן אכילת חמץ סוף. Some have the custom to kasher three days before Pesach.²⁷

26. One can use the following to remove rust: lemon juice, vinegar, baking soda, steel wool or rust remover.

27. קל ליבון גמור may be done on Chol hamoed if it wasn't done before, but it's not recommended to leave it till then, as one may forget and use it without ליבון.