

THE MODERN KITCHEN

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

Rolled 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 K-cup for Passover K-cup in the machine (this will kasher the top pin).



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*.



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 sprayed with hot food.



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.

GLOSSARY OF TERMS

LIBUN GAMUR - Burning

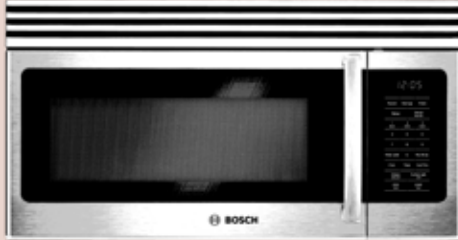
HAGALAH - Boiling

IRUY KLI RISHON - Poured Boiling Water

EVEN MELUBENET - Heated Stone

See pages 18-19 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

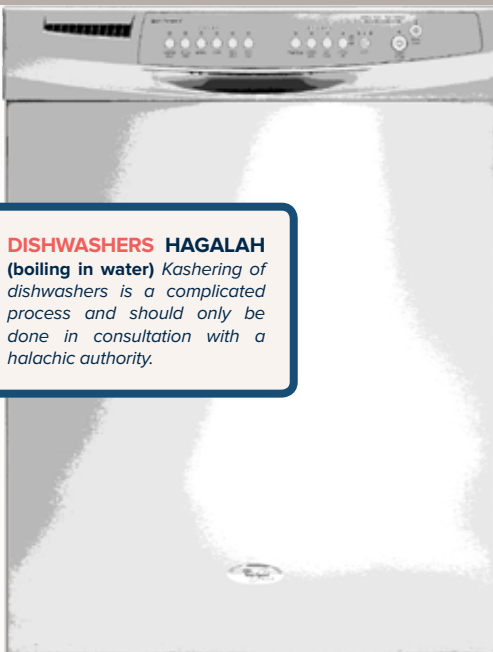
These areas should be thoroughly cleaned, paying special attention to the edges where crumbs may get trapped. The surfaces should be lined with paper or plastic.

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.