

cRc Guide to Tevillas Keilim and Hechsher Keilim (Kashering)

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These guidelines presented on the following pages were formulated by the *Rosh Beth Din* of the Chicago Rabbinical Council (cRc), Rav Gedalia Dov Schwartz שליט"א.

The following are general guidelines for *tevillas keilim*:

- Metal or glass items require *tevil-lah* with a *beracha*/ברכה.
- Ceramic, plastic, rubber or wood items do not require *tevil-lah*.
- China (i.e. glazed ceramic) requires *tevil-lah* without a *beracha*.

This guide will discuss the following 3 forms of *hechsher keilim* (*kashering*).

1. Hag'ala (הגעלה)

The item is cleaned thoroughly and left unused for 24 hours. [The 24 hour idle period is known as rendering the item *aino ben yomo*/אינו בן יומו]. All surfaces of the item are then placed into a pot of water that is on the fire and at a rolling boil. Some families own a dedicated “*kashering pot*”, but it is also acceptable to use an ordinary pot that had previously been used for *chametz*, dairy or meat, if the pot is clean and *aino ben yomo*.

2. Iru Kli Rishon (עירווי כלי ראשון)

The item is cleaned thoroughly and left unused for 24 hours. Water is brought to a rolling boil in a pot on the fire, and that water is poured directly

from the pot onto all surfaces of the item being *kashered*.

Extreme caution should be exercised during this method of kashering, to protect against anyone accidentally getting burned by the cascading boiling water.

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3. Libun Gamur (ליבון גמור)

The item is heated with a blowtorch or hot coals until the item begins to glow red-hot. *Aino ben yomo* is not required for this form of *kashering*. **This method of kashering is impractical for most individuals and should only be done by someone specially trained in this area.**

Under no circumstances may something be *kashered* if there is a concern that it will break, as this might lead the person performing the *kashering* to be apprehensive and therefore not perform the *kashering* properly. For this reason, some items are

listed as not being eligible for *kashering* even if technically there is a way that *kashering* can be done.

As relates to a number of items, the guidelines will differentiate between whether they are used with or without liquids, and this refers to whether the food is cooked or fried in a meaningful amount of water or oil. For example, a pot used to cook pasta is considered to have been used “with liquids” (even though the pasta/*chametz* is a solid) because cooking is always done with liquid in the pot. On the other hand, a baking sheet used to bake bread is considered to have been used “without liquid” (even though the bread/*chametz* contains water) since bread is basically a dry item.

The guidelines reflect the general ruling that china cannot be *kashered*. However, if the china is particularly expensive and/or of great sentimental value, please consult a Rabbi as there are cases where *kashering* is permitted for year-round use.

Item	Requires <i>tevillab</i> ?	CAN IT BE <i>KASHERED</i> ?		Method of <i>kashering</i> (where applicable) and other notes
		For <i>Pesach</i>	Year-round	
Aluminum (disposable)	No	See note	See note	<ul style="list-style-type: none"> – If used with liquid, <i>kasher</i> through <i>bag'alab</i> – If used without liquids, requires <i>libun gamur</i>
Aluminum (not disposable)	Yes	See note	See note	<ul style="list-style-type: none"> – If used with liquid, <i>kasher</i> through <i>bag'alab</i> – If used without liquids, requires <i>libun gamur</i>
Baking sheet	Yes	Yes	Yes	<i>Libun gamur</i>
Blech	No	No	Yes	For year-round, clean blech well, do not use for 24 hours, place the blech upside-down on stovetop burners, and turn on all burners to their highest setting for 15 minutes. Exercise caution as the blech will become very hot.
Bone China	Yes, without a <i>beracha</i>	No	No	
Cast Iron	Yes	Yes	Yes	<ul style="list-style-type: none"> – If used with liquid, <i>kasher</i> through <i>bag'alab</i> – If used without liquids, requires <i>libun gamur</i>
Ceramic (e.g. coffee mug)	No	No	No	
China	Yes, without a <i>beracha</i>	No	No	
Coffee maker	Yes, for the glass portions	No	Yes	For year-round, clean well, do not use for 24 hours, and then run through one cycle
Colander	Yes	No	Yes	For year-round, <i>kasher</i> through <i>bag'alab</i>
Corelle (plates, bowls)	Yes	No	No	
Corelle (cups)	No	No	No	
Cork	No	No	No	
Corningware	Yes, without a <i>beracha</i>	No	No	
Crystal	Yes	No	No	

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		For <i>Pesach</i>	Year-round	
Dentures (false teeth)	No	Yes	Not required	For <i>Pesach</i> , <i>kasher</i> through <i>irui kli rishon</i>
Dishwasher made of... Porcelain	No	No	No	
Dishwasher made of... Stainless steel or plastic	No	No	See note	For year-round, replace racks, do not use for 24 hours, and then run through one cycle
Duralex	Yes	No	No	
Farberware	Yes	Yes	Yes	For <i>kashering</i> , see individual utensils (e.g. frying pan, pot)
Food Processor	Yes, for the metal portions	No	Yes	For year-round, <i>kasher</i> all parts including those made of hard plastic through <i>bag'alab</i>
Frying pan, with Teflon coating	Yes	No	No	
Frying pan, without Teflon coating	Yes	See note	See note	<ul style="list-style-type: none"> – If used with generous amounts of oil or other grease, <i>kasher</i> through <i>libun kal</i> (clean well and do not use for 24 hours, then put upside-down on open flame until both inside and outside are hot enough to singe paper). – If used with insignificant amounts of oil (e.g. cooking spray) <i>kasher</i> through <i>libun gamur</i>
Glass-topped range	No	Yes	Yes	<ul style="list-style-type: none"> – For year-round, <i>kasher</i> by leaving all burners on highest setting for half an hour – For <i>Pesach</i>, <i>kasher</i> as above but do not use the range on <i>Pesach</i> unless the space between the burners is covered
Glasses used for drinking	Yes	See note	No	If used with hot beverages or washed in a dishwasher, they cannot be <i>kashered</i> for <i>Pesach</i> . Otherwise, fill the glasses with water and leave the water in the glasses for at least 24 hours. Repeat this procedure two additional times with fresh water.
Hot Plate (metal)	No	Yes	Yes	To <i>kasher</i> , clean and do not use for 24 hours, leave on highest setting for half an hour, then cover with foil before use. Glass and ceramic hot plates cannot be <i>kashered</i> .

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		For <i>Pesach</i>	Year-round	
Microwave oven	Yes, only for the glass plate	Yes, except for glass plate	Yes, except for glass plate	To <i>kasher</i> , clean microwave thoroughly and do not use for 24 hours. Boil a cup of water in the chamber for an extended amount of time, until the chamber fills with steam and the water overflows from the cup. The glass plate cannot be <i>kashered</i> (or used) and should be removed before <i>kashering</i> begins. For <i>Pesach</i> , it is a commendable extra precaution to cover all foods in the microwave, even after performing the above <i>kashering</i> .
Pot made of... Metal (uncoated), or Teflon-coated metal	Yes	Yes	Yes	<i>Hag'alab</i>
Pots made of... Metal coated with enamel (e.g. Le Creuset)	Yes	See note	See note	<i>Kasher</i> with <i>libun kal</i> – clean well and do not use for 24 hours, then put upside-down on open flame until both inside and outside are hot enough to singe paper
Plastic	No	Yes	Yes	<i>Hag'alab</i>
Pyrex	Yes	No	No	
Rubber	No	Yes	Yes	<i>Hag'alab</i> , assuming there are no cracks where food might get trapped. If there are cracks, it cannot be <i>kashered</i> (or used).
Stainless steel	Yes	Yes	Yes	For <i>kashering</i> , see individual utensils (e.g. frying pan, pot)
Stoneware	Yes, without a <i>beracha</i>	No	No	
Teflon-coated cookware	Yes	See note	See note	For <i>kashering</i> , see individual utensil (e.g. frying pan, pot)
Wood	No	Yes	Yes	<i>Hag'alab</i> , assuming there are no cracks where food might get trapped. If there are cracks, it cannot be <i>kashered</i> (or used).

For an instructional cRc video on Kashering the Kitchen, please visit <https://www.youtube.com/watch?v=OA3P1shmhME>