

# Kashering the Kitchen

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## Introduction

Dishes, utensils, kitchen appliances, countertops, and anything else used with food year-round, cannot be used for Passover unless it goes through a process known as “*kashering*” or “*hechsher keilim*”. For a few items *kashering* just involves thoroughly cleaning the item, but for most items *kashering* also requires submerging the item in boiling water or a similar hot process. The laws of *kashering* are quite complex, and this article will present the most practical points for the average consumer; readers are encouraged to discuss any questions not covered in this article with their local Orthodox Rabbi.

## New Utensils

Many people choose to purchase extra dishes, flatware, and other utensils which are kept from year to year for Passover use, thereby avoiding the need to *kasher* those items.

- All **new** metal, aluminum, and glass utensils require *tevilat keilim* (ritual immersion) in a kosher *mikvah* (ritual bath) with the appropriate *bracha* (blessing).
- New disposable aluminum pans are acceptable for Passover without special certification. Ritual immersion is not required.
- New utensils made of plastic, wood or Styrofoam are acceptable without special certification, and ritual immersion is not required.

The following items **may not** be *kashered* for Passover:

- China, pottery, earthenware, cement, concrete, and enameled pots **may not** be *kashered* for Passover. The Ashkenazic custom is to not *kasher* **glass** or **crystal**, with the exception of glass stovetops discussed below.

There is a difference of opinion as to whether **plastic** and other synthetic materials are included in this rule, and the CRC position is that those materials **may** be *kashered*.

- Utensils and appliances which cannot be thoroughly cleaned, such as those having crevices in which *chametz* can accumulate, **may not** be *kashered* for



## Sephardic Applications

1. Rav Ovadia Yosef (*Chazon Ovadia* – Pesach 2003 edition page 151), following the *Shulchan Aruch* (*Orach Chaim* 451:26), rules that glass and crystal **DO NOT** need to be *kashered* for Pesach. Glass is a non-porous material, and thus merely requires to be washed and cleaned and may be used for *Pesach*. This includes **Pyrex** and **Duralex** as well. (*Chazon Ovadia*, *ibid.*)
2. However, an item that is not 100% glass, but contains even a small amount of material that is not able to be *kashered*, such as ceramic, may not be *kashered* (personal communication with Rav Ovadia Yosef). For example, a glass stovetop is likely not 100% glass and may contain additional materials. If even a small percentage of those additional materials are not *kasherable*, then the entire stovetop may not be *kashered*.
3. Rav Yosef (*Chazon Ovadia* – Pesach 2003 edition, page 151) opines that plastic may be *kashered* for Pesach.

NOTE: Sephardic applications are indicated in marked boxes.

Passover. Some examples of this are dishwashers, sieves, graters, utensils with loose-fitting handles, and bottles with narrow necks.

- Materials which might get ruined during the *kashering* process **may not** be *kashered* for Passover, out of concern that the person would be afraid of breaking his utensil and would therefore not *kasher* properly. We now turn to the parts of the kitchen which can be *kashered*.

## Flatware

**Silver**, **stainless steel**, and **plastic** flatware **may** be *kashered*. The process begins with a thorough clean-

ing, after which the utensil should not be used for 24 hours. A pot of water is brought to a rolling boil, and the pieces of flatware are dropped into the water one at a time. If the water stops boiling at any point, one must wait until it returns to a boil before putting in any more flatware. The custom is to rinse the flatware with cold water after *kashering*.

Some have the custom to *kasher* in a dedicated “*kashering* pot” which is not used for anything else, but most *kasher* in any pot which is clean and has not been used for 24 hours.

### Pots and Pans

Standard metal pots are *kashered* in the same manner as flatware; consult with your Rabbi if the pot which requires *kashering* is too large to fit into any other pot of boiling water. **Enameled pots (e.g. Fiesta Ware, Le Creuset) and glass pots (e.g. Pyrex) cannot**

#### Glass Pots (Pyrex)

Per point #1 above, these items do not need to undergo *kashering*. Washing and cleaning them suffices (Chazon Ovadia – Pesach 2003 edition page 152).

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**cannot** be *kashered*.

In general, **baking, roasting, and frying pans cannot** be *kashered* for Passover, unless they are always used with generous amounts of oil or other grease when cooking. If that is the case, they can be *kashered* via *libun kal* which involves cleaning the pans well, not using them for 24 hours and then putting them upside-down on an open flame until both the inside and outside of the pan are hot enough to singe paper.

#### Frying Pans

Following the *Shulchan Aruch (Orach Chaim 451:11)*, Rav Ovadia Yosef (*Chazon Ovadia – Pesach 2003 edition page 138*) rules that *hagala* suffices for frying pans. However, the difficulty in achieving the prerequisite level of cleanliness necessary for *hagala* may make this process impractical.

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### Drinking Vessels

The Ashkenazic custom is that drinking glasses made of **glass cannot** be *kashered* if they were ever used for hot beverages or washed with hot water, such as in a dishwasher.

#### Glassware

Per point #1 above, glassware does not require more than being washed and cleaned to be usable on Passover.

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If they were never used or washed hot, 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. Drinking glasses made of **plastic** can be *kashered* in the same manner as flatware outlined above, and drinking glasses (or anything else) made of **ceramic** or **china cannot** be *kashered*.

### Tablecloths

**Fabric tablecloths** may be used for Passover after being laundered. **Vinyl tablecloths cannot** be *kashered* and should be replaced for Passover.

### Electric Mixers, Food Processors and Blenders

The motor area of small electric appliances (e.g. mixers, food processor, blenders) is often exposed to *chametz* and is very difficult to clean; it is therefore recommended that one purchase separate appliances which should be reserved for Passover use. A food processor or blender whose motor area is truly sealed, such that food does not penetrate, is not affected by this issue and may be used for Passover after separate bowls and blades are purchased for Passover use.

### Sinks

**Stainless steel** or **Corian sinks** may be *kashered* by cleaning them thoroughly, leaving them unused for 24 hours, and then carefully pouring boiling water from a kettle over all surfaces of the sink and faucet. The strainer covering the sink's drain should be replaced for Passover. **Porcelain sinks cannot be kashered.** Dishes and other Passover utensils may not be placed in a sink which was not *kashered*; rather, an insert or basin which was never used for *chametz* must be placed in the sink, and all dishes should be put into that insert.

#### Sinks

Rav Ovadia Yosef (*Chazon Ovadia – Pesach 2003 edition page 151*) ruled that **porcelain** sinks may be *kashered* in the same way that **stainless steel** or **Corian** sinks are *kashered*. He added that it is preferable to undergo this process three times for **porcelain** sinks.

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### Stovetops and Ovens

Stovetops (ranges) and ovens **may** be *kashered* for Passover use, and the process for doing so is as follows:

#### Stovetops

The most common type of stovetop is a metal grate over an open flame, which is situated on a porcelain



enamel surface. Others have electric coils in the place of an open flame or have a **ceramic** or **glass** surface covering electric coils; the most popular brands for this last type of stovetop are **Corning** and **Ceran**.

Stovetops which are covered with ceramic **cannot** be *kashered*. For all other types – including glass – the *kashering* is as follows: All parts of the stovetop should be thoroughly cleaned, including scraping residual food from the surface and catch-tray, and not used for 24 hours. Then the fire or coil should be turned to its maximum temperature for at least 30 minutes. [For electric stovetops with exposed coils (i.e. not covered with glass), leave the coils on for just 15 minutes.] Finally, the knobs, catch trays, and all areas between the burners must be covered with aluminum foil.

### Non self-cleaning oven

The interior and exterior surfaces of the oven must be thoroughly cleaned, the oven should not be used for a full 24 hours, and then should be turned on to its highest temperature for one hour. As an added precaution for Passover, once this process is complete, the racks and grates should be covered on both sides with aluminum foil (which should be perforated for air circulation). Additionally, no food should be permitted to touch the side, bottom or top of the oven on Passover.

### Self-cleaning oven

A complete high-temperature self-clean cycle should

be run with the racks inside the oven, and then the oven may be used for Passover without covering the racks. This *kashering* may be done even if the oven was not left unused for 24 hours. If the racks are not inside the oven while the self-clean cycle is run, the racks should be *kashered* separately.

Note: Low-temperature self-clean cycles (e.g. AquaLift, Steam Clean) do not qualify as *kashering*.

### Microwave oven

Microwave ovens may be used on *Chol HaMoed*, but not on *Shabbat* and *Yom Tov*. **The glass plate cannot be kashered (or used)** and should be removed before *kashering* begins. Some microwaves have a porcelain enamel interior; these **cannot** be *kashered*.

To *kasher* the microwave appliance, clean it thoroughly, and do not use it for 24 hours. Then a cup of water should be boiled in the chamber for an extended amount of time, until the chamber fills with steam and the water overflows from the cup. For Passover, it is a commendable extra precaution to cover all foods in the microwave, even after performing the above *kashering*. If a microwave has a metal grate, it should be *kashered* in a pot of hot water as described in the **Flatware** section above.

For **convection microwave ovens**, the same *kashering* process as a conventional oven should be followed, paying particular attention to cleaning out the chamber and fan assembly.

### Refrigerators and Freezers

All parts of refrigerators and freezers, including storage bins, must be thoroughly cleaned and washed. The shelves should be lined with plastic or foil, which should be perforated with small holes to allow for air circulation.

### Microwave oven

Regarding the glass plate, refer to Point 1 above that glass does not require anything more than being washed and cleaned to be usable on Passover. This assumes, though, that the plate does not contain even a small amount of *un-kasherable* materials (see Point 2 above).

### Ovens

Rav Ovadia Yosef (*Chazon Ovadia* – Pesach 2003 edition page 132) does not require the additional stringencies of covering the racks etc. and preventing food from coming into contact with the oven walls.

### Refrigerators

Rav Ovadia Yosef does not require the shelves to be covered, assuming the general usage does not involve placing boiling hot pots and pans directly on the racks. To his view, washing and cleaning the shelves is sufficient (*Chazon Ovadia* – Pesach 2003 edition page 148).

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## Countertops

In any situation where the countertop cannot or will not be *kashered*, it may only be used on Passover after being covered with a non-porous material which will not easily rip or tear.

The procedure for *kashering* a countertop is to clean it thoroughly, not use it for 24 hours, and then carefully pour boiling water on all surfaces. Once the countertop is *kashered*, it may be used without being covered. However, many people have a custom to both *kasher* and cover their countertops. As noted at the beginning of this article, one may not *kasher* utensils made of certain materials (ceramic, cement, glass), or with materials which are not robust enough to withstanding *kashering*, and one may also not *kasher* any utensil that has cracks, nicks, or scratches where pieces of food might get stuck. These same restrictions apply to countertops, and the practical examples are detailed below.

There are many countertop materials available for home use today, with an old favorite being **plastic laminate**, manufactured by laminating a hard plastic material onto a thin piece of wood. Some popular brands of laminate are **Formica**, **Nevamar**, and **Pionite**. In some cases, there are seams where two pieces of laminate meet, creating the potential for *chametz* collecting in that area during the year, and special attention should be paid to cleaning those seams.

Others create counters from **butcher block** or **wood**. In general, wood may be *kashered* only if it contains no cracks that might trap *chametz*. Due to the likelihood of such cracks developing, it was the practice to sand down wooden surfaces in butcher shops before Passover. If sand-

### Countertops

According to Rav Ovadia Yosef (*Chazon Ovadia* – Pesach 2003 edition page 160), countertops are *kashered* by pouring boiling hot water over them, assuming of course that the material is *kasherable*.

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ing the countertops is practical in one's home or if the countertop contains no cracks, the countertop may be *kashered*; otherwise the wooden countertop should be covered for Passover. Some of the popular wood brands on the market are **Craftart**, **John Boos**, and **Spekva**.

Many kitchens use natural stone such as **granite**, **marble**, **limestone**, **quartzite**, **soapstone**, **slate**, and **onyx** for countertops. These may be *kashered* for Passover regardless of which sealant is used.

Another material used for countertops is **quartz resin**, a man-made material made to look like granite or marble. Some common brands are **Cambria**, **Ceaser Stone**, **Silestone**, and **Zodiaq**. These may be *kashered* for Passover. Similarly, countertops made of **acrylic** or **polyester** look like stone. Some popular brands are **Avonite**, **Corian**, **Gibraltar**, **Staron**, **Surrell**, and **Swanstone**. These materials may be *kashered* for Passover if they do not contain any scratches or stains; otherwise they must be covered.

There are also **glass**, **ceramic**, **cement**, and **porcelain** countertops available, with porous grout between each tile. **Buddy Rhodes** and **Cheng Design** are popular brands of cement countertop. These coun-

### Glass Countertops

Although Rav Ovadia Yosef is lenient regarding glass, in this instance, due to the presence of porous *un-kasherable* grout, one should cover such a countertop and not *kasher* it.

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tertops **cannot be kashered** for Passover and must be covered.

While not used as often in a home, **stainless steel**, **copper**, and **zinc** countertops are also available, and they may be *kashered* for Passover.

Special thanks to Rick Glickman of “Dream Kitchens” for his assistance with our countertop research.

As with all *halachic* issues, if a question arises regarding *kashering* one's kitchen, contact your local Orthodox Rabbi.

A summary of the information about countertops is included in the chart on the following page.



# Countertops

The following is a summary of the countertop information presented in the preceding article.

| Brand Name or Material | Can it be <i>kasher</i> ed ? | Comment   |
|------------------------|------------------------------|---|
| Acrylic                | Yes                          | May be <i>kasher</i> ed if there are no scratches or stains; otherwise cover. |
| Avonite                | Yes                          | May be <i>kasher</i> ed if there are no scratches or stains; otherwise cover. |
| Blue Louise            | Yes                          |   |
| Buddy Rhodes           | No                           | <b>Must be covered for Passover.</b>  |
| Butcher Block          | Yes                          | May be <i>kasher</i> ed if there are no cracks; otherwise sand or cover.      |
| Caesar Stone           | Yes                          |   |
| Cambria                | Yes                          |   |
| Cement                 | No                           | <b>Must be covered for Passover.</b>  |
| Ceramic tile           | No                           | <b>Must be covered for Passover.</b>  |
| Cheng Design           | No                           | <b>Must be covered for Passover.</b>  |
| Concrete               | No                           | <b>Must be covered for Passover.</b>  |
| Copper                 | Yes                          |   |
| Cosmos                 | Yes                          |   |
| Corian                 | Yes                          | May be <i>kasher</i> ed if there are no scratches or stains; otherwise cover. |
| Craftart               | Yes                          | May be <i>kasher</i> ed if there are no cracks; otherwise sand or cover.      |
| Curava                 | No                           | <b>Must be covered for Passover</b>   |
| Dekton                 | No                           | <b>Must be covered for Passover</b>   |
| Fireclay Tiles         | No                           | <b>Must be covered for Passover</b>   |
| Formica                | Yes                          | Carefully clean seams before <i>kasbering</i> .                               |
| Gibraltar              | Yes                          | May be <i>kasher</i> ed if there are no scratches or stains; otherwise cover. |
| Glass tile             | No                           | <b>Must be covered for Passover.</b>  |
| Granite                | Yes                          |   |
| HanStone               | Yes                          |   |
| John Boos              | Yes                          | May be <i>kasher</i> ed if there are no cracks; otherwise sand or cover.      |
| Laminate (plastic)     | Yes                          | Carefully clean seams before <i>kasbering</i> .                               |
| Limestone              | Yes                          |   |
| Marble                 | Yes                          |   |
| Neolith                | No                           | <b>Must be covered for Passover.</b>  |
| Nevamar                | Yes                          | Carefully clean seams before <i>kasbering</i> .                               |
| Pionite                | Yes                          | Carefully clean seams before <i>kasbering</i> .                               |
| Plastic Laminate       | Yes                          | Carefully clean seams before <i>kasbering</i> .                               |
| Porcelain              | No                           | <b>Must be covered for Passover.</b>  |
| Quartzite              | Yes                          |   |
| Quartz Resin           | Yes                          |   |
| Silestone              | Yes                          |   |
| Silgranit              | Yes                          |   |
| Slate                  | Yes                          |   |
| Soapstone              | Yes                          |   |
| Spekva                 | Yes                          | May be <i>kasher</i> ed if there are no cracks; otherwise sand or cover.      |
| Stainless Steel        | Yes                          |   |
| Staron                 | Yes                          | May be <i>kasher</i> ed if there are no scratches or stains; otherwise cover. |
| Surrell                | Yes                          | May be <i>kasher</i> ed if there are no scratches or stains; otherwise cover. |
| Swanstone              | Yes                          | May be <i>kasher</i> ed if there are no scratches or stains; otherwise cover. |
| Wood                   | Yes                          | May be <i>kasher</i> ed if there are no cracks; otherwise sand or cover.      |
| Zinc                   | Yes                          |   |
| Zodiaq                 | Yes                          |   |