

Sephardic Pesach kashering Guide

Based on the rulings of Rabbi Yitzhack Abadi, Rabbi Mordechai Eliyahu and Rabbi Ovadia Yosef

Instances where kashering is required

A vessel becomes unfit for Pesach use:

- A. If chametz was roasted, barbecued, or baked on it without any liquid.
- B. If chametz was cooked with liquid in the vessel.
- C. If chametz sat in a vessel for a period longer than 24 hours.
- D. If sharp chametz sat in a vessel, even for a short time (twenty minutes or more).

Principles of kashering

There are three main principals to observe when kashering:

1. Chametz is extracted from a vessel in the same manner that it was absorbed by it.
2. The method of kashering a vessel is determined by the way that it is most generally used.
3. The kashering should be done no later than the specified time (usually 10:30 AM on the morning before Passover). *If items need to be kashered after that time, or at any time during Pesach, the Leburn method must be used (see Leburn below).*

Methods of kashering

1. Hagalah (purging). Hagalah is done on any utensil used with hot liquids. It involves the complete immersion of the item to be kashered in boiling water for a specified period of time. When doing Hagalah, the water must be boiling with bubbles on the fire for the entire time that the item needing Hagalah is immersed.

2. Leburn (brazing). Leburn is performed on items that were involved in the cooking of chametz without any liquid involved. It involves exposing the item to a direct flame or very high heat for a specified period of time, or until a certain condition is met (i.e. the item becomes "glowing hot"). The process of Leburn burns any particles of food present on the item.

Basic rules for preparing and kashering for Passover

All utensils and vessels that will be used for Passover must be thoroughly washed and scrubbed with soap. When items have bends, cracks, deep cuts, or spaces in them, care must be taken in order to reach inside these areas. After washing, wait 24 hours before using the item or proceeding with kashering it.

For items that have only come into contact with COLD chametz during the year (i.e., refrigerators and pantry shelves) washing and waiting 24 hours before use are sufficient preparation for Pesach use. Items that have come into contact with HOT chametz will require kashering as described below.

Hagalah: Boil water in a pot that has been washed thoroughly and has not been used for 24 hours. This large kashering pot may be from year round use for either meat or dairy and may be used to kasher both meat and dairy items. The following are procedures to use for kashering specific items.

Pots. All pots including pressure cookers are kashered by hagalah. The pot to be kashered should have been washed thoroughly and not used for 24 hours prior to kashering. Immerse the pot in the kashering pot until it is completely covered with the boiling water. The entire pot, including the handle must be completely immersed. If the pot is too large to immerse completely, one side at a time may be immersed. Each portion of the pot should remain immersed for a few seconds.

Pot covers must be kashered for Passover after they have been washed completely, including the areas under and around the cover handle and under and around any screws, bolts, etc. If necessary, detach these parts from the cover, and wash and replace them before hagalah. With pressure cookers, be careful to wash the rubber seal thoroughly. If it is hard to wash recessed areas, pour bleach or a similar agent onto the area. This will render any food lodged there inedible and therefore no longer prohibited as chametz. Once the above is complete, proceed to kasher the pot by hagalah.

Note: If tongs are used to hold the item being kashered, the item should be released while immersed in the boiling water.

There are two alternate methods for kashering Pots that are not easily kashered using the above method.

1. If a pot is large and cannot be immersed in another pot, you can fill it with water as close as possible to the top, and once the water is boiling, cover the pot with a flat cover (not necessarily the lid to the pot) and allow the water to boil for 30 seconds while the pot is covered. If using a gas range, be careful that water overflowing from the pot does not put out the flame. After pouring out the boiling water, immerse the pot handle in a second pot of boiling water. Rinse the entire pot in cold water immediately following the Hagalah.

2. As an alternate to the above method, wash the pot thoroughly, then place (empty) in an oven at 400 degrees for half an hour.

Wine Goblets, Napkin Rings, Candlesticks, and Jewellery can be kashered by washing thoroughly.

Silverware (or Goldware) can be kashered by hagalah. Place a net inside the pot of boiling water and immerse each piece of silverware individually, taking care that the water covers each piece completely. All the pieces being kashered can be left in the pot as long as they are immersed individually. When all the pieces to be kashered have been immersed, remove the net from the pot and place it in cold water. Alternatively, you can tie each piece to a string and drop the string into the boiling water, removing shortly thereafter. Rinse the silverware in cold water immediately following the Hagalah.

NOTE: If the silverware to be kashered has hard to clean areas such as deep designs or cracks around the handles, pour bleach or a similar agent on the area that cannot be thoroughly washed, then any food remaining there is rendered inedible and thus no longer prohibited as chametz. Then proceed with the Hagalah as described above.

Sieves and strainers must be kashered if they were used with hot chametz. Extreme care must be taken to clean them thoroughly prior to the hagalah.

Note: Sifters should not be kashered, since it is not possible to clean them thoroughly.

Wood, plastic and rubber items, such as spatulas, mixing spoons, rubber gloves, bowls, corian and granorex can be kashered for Passover by hagalah (follow the steps listed above for silverware). *If these items were used only for cold foods, they only need a thorough washing.*

Melmac dishes can be kashered by Hagalah.

Plastic or metal graters can be prepared for Passover if they were not generally used with hot, spicy, or sharp foods by washing them thoroughly. Otherwise, it is preferable to replace them, but hagalah will suffice if replacing the items is not possible.

Glass and Pyrex items, colored or clear, such as glasses, glass dishes, and cups can be prepared for Passover. Since glass does not absorb chametz, no hagalah is necessary. If clean, such items may be used for Passover. *Glass items that have painted designs that are not on the surfaces that touch food may be similarly prepared for Passover.*

Pyrex or Corningware that is for use directly on the fire may also be prepared for Passover use. *As with glass, there is no need to kasher these items.* If they are clean, they may be used for Passover. Some Pyrex items have a metal base which is separate from the Pyrex. *Since the metal base does not normally touch the food, it need not be kashered, just washed.*

Corelle can be prepared for Passover. The laws which apply to glass also apply to Corelle.

Ovens, both gas and electric, can be kashered for Passover. Clean the oven, all racks, and the broiler with an oven cleaner, then set the oven and broiler to its highest setting and allow it to burn for one hour.

Self cleaning ovens can be kashered for Passover by setting the oven on the "self cleaning" setting and allowing it to complete its self cleaning cycle, then clean as usual.

Toaster ovens can be kashered for Passover. Clean very thoroughly of any crumbs and other matter, then set it on the highest setting for one hour.

Microwave ovens can be kashered by cleaning thoroughly then placing a cup of water inside and running the oven until a portion of the water has evaporated.

Hot Plates should be cleaned thoroughly and turned on for one hour.

Roasters, Oven Parts, Racks, Baking Pans, and other items that are normally used inside the oven *cannot be kashered by hagalah*. Rather they should be cleaned thoroughly and placed (empty) inside the oven at the highest temperature for one hour. For convenience, this may be done at the same time that the oven is being kashered. Frying pans (including Teflon-coated) may also be kashered using this method.

Stoves, ranges and grates upon which pots are placed for cooking may be kashered by cleaning them since any food which may have fallen on them is immediately burned. If the section between the burner is enamel or metal it must be covered with aluminum foil. *Corningware tops such as on electric ranges are treated like ordinary glass and only need to be thoroughly scrubbed.* All knobs should be washed thoroughly.

Earthenware cannot be kashered.

China and boneware can be kashered by hagalah, or by pouring boiling water on it, taking care to cover all areas with the boiling water, then rinse with cold water.

Sinks require kashering for Passover. After cleaning, pour boiling water over the entire sink (this applies to enamel, porcelain or metal sinks). If any area cannot be cleaned thoroughly (such as the area near the rim) pour bleach on it to render any food lodged there inedible first, then pour boiling water over it. Faucets should be cleaned thoroughly.

Counters and tables should be scrubbed on all surfaces and the cracks between the sections, then have boiling water poured on them. If a tablecloth is going to be on the table throughout Passover, pouring boiling water on the table is not required.

Wooden cutting boards usually need only be washed since hot foods are not generally placed on them. If the cutting board has come in contact with hot foods, it requires hagalah. If the board is too large for hagalah, then clean it thoroughly, pour boiling water on it, then rinse it with cold water.

Tupperware and similar plastic storage containers that have been used with hot foods can be kashered with hagalah. Containers which were used only with cold solids may be prepared for Pesach just by washing. If, however, it was used with liquids which may have been chametz (such as vinegar), then it should be kashered by hagalah, even if all liquids used have been cold.

Electrical appliances such as refrigerators, freezers, coffee makers, water coolers, percolators, fruit juicers and thermoses may be kashered for Passover just by cleaning them thoroughly.

Dishwashers need kashering by thoroughly cleaning the interior, all racks, and all intricate parts, then running it empty on the hottest setting.

Blenders must be kashered by hagalah if it was used for hot foods that include chametz. Before hagalah, extreme care must be taken to clean blades and all parts thoroughly.

Food processors must be kashered by hagalah if they were used for hot foods that include chametz. It should be noted, however, that most food processors have intricate parts, and are very difficult to clean. If dismantling is necessary for thorough cleaning then this should be done.

Kitchenaid and similar mixers must be kashered by hagalah if they were used with hot foods that include chametz. All parts that touched the food should be kashered by hagalah. Extreme care must be taken to clean all areas of the mixer thoroughly, especially areas above the bowl. If dismantling is necessary for thorough cleaning, it should be done.

Tablecloths and napkins that are made of cloth (not plastic) and **towels** used year 'round should be washed thoroughly and may then be used for Pesach.

Braces, bite plates, and retainers should be brushed thoroughly before Pesach.