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בס"ד

PREPARATION OF THE KITCHEN FOR PESACH

THE OVEN

Conventional Oven Gas/Electric

- 1) You should clean the oven thoroughly. It may be necessary to use an oven cleaner to remove baked-on grease. Be sure to check hidden areas, including corners, door edges, and the grooves of the rack shelves. If after using a caustic oven cleaner (such as Easy Off) some stubborn spots remain you should apply it again. If they still remain you may disregard them.
- 2) Once the oven and racks have been cleaned you may Kasher them with Libun Kal. You should put the oven on to the highest setting for 1½ hours and after that on broil for ½ hour.
- 3) Some Poskim hold this method is insufficient and in order to use the oven on Pesach you have to use an insert or cover all the surfaces of the oven with aluminium foil.
- 4) It is preferable to cover the racks with aluminium foil so as not to place pots/pans directly on the racks.

Continuous Cleaning Oven

- 1) You cannot assume an oven is a “continuously clean” oven because the manufacturer claims it to be so; you have to check and make sure it is clean. Since you cannot use a caustic cleaner on this oven (such as Easy Off) you have to use a non caustic, non abrasive cleaner.
- 2) You should clean it thoroughly. If dirt remains after cleaning you should turn the oven on to 450°F for an hour for the continuous cleaning to work. If the spots remain you should leave it on for a further few hours. If they still remain you should try to remove them with an oven cleaner or steel wool. Spots that are black and crumble when scraped can be disregarded.
- 3) Be sure to check hidden areas, including corners, door edges, and the grooves of the rack shelves.
- 4) Once the oven and racks have been cleaned you may Kasher them with Libun Kal. You should put the oven on to the highest setting for 1½ hours and after that on broil for ½ hour.

- 5) Some Poskim hold that this is insufficient and to use the oven on Pesach you have to either use an insert, or cover all the surfaces of the oven with aluminium foil.
- 6) It is preferable to cover the racks with aluminium foil so not to place pots/pans directly on the racks.

Self Cleaning Ovens

- 1) Before using the self clean cycle, the door, window and the gasket should be cleaned thoroughly because the self clean cycle does not clean these areas.
- 2) Turn on the self clean cycle for at least 2 hours for the oven to be cleaned and Kasherred simultaneously. You can leave the racks inside during the cleaning cycle although they may get discoloured.
- 3) If you do not want them to get discoloured or the manufacturer does not allow the cleaning cycle to work with the racks inside you should clean the racks well (see above). After cleaning you should put them in the oven at the highest setting for 1½ hours.
- 4) It is important to remember to either; cover the door with aluminium foil or not place anything on the door during Pesach. It is preferable to cover the door with aluminium foil.
- 5) Please note that many ovens today have “Aqualift” or Steam Clean instead of a conventional self-cleaning feature. Neither Aqualift nor Steam Clean get hot enough to *kasher* the oven. Instead, use the “conventional oven” *kashering* method as described above.
- 6) **Caution:** There is a potential risk of fire during the self-cleaning process, especially if there is a build-up of grease on the bottom of the oven. It is recommended that one apply Easy Off, made especially for self-clean ovens, to lift and remove the grease. The oven should not be left unattended while in the self-cleaning mode.

Microwave Ovens

It is preferable not to Kasher a Microwave oven for Pesach. If it is necessary to use on Pesach it should be cleaned in the following way.

- 1) You should clean it thoroughly and not use it for Chometz for 24 hrs.
- 2) Place a bowl with a large quantity of water and turn the Microwave on until the entire oven is full of steam.
- 3) Cover the bottom of the oven where the food is placed well, with either plastic or paper (preferably plastic).
- 4) When using it on Pesach you should make sure everything is completely wrapped.
- 5) Microwave ovens that have a convection or browning feature a Shailo should be asked how and if it can be Kasherred.

Stove Tops

Gas Stove

- 1) The cast iron or metal grates (on which the pots rest) and the burners should be cleaned thoroughly. If you are putting the oven on the self clean cycle you can put the grates and burners inside the oven to be cleaned and Kasherred (you should check with the manufacturer, if they will get damaged on the self clean cycle).
- 2) The entire surface of the stovetop should be covered with heavy duty aluminium foil (preferably with a double layer of foil) or a Pesach Blech should be used with only the burners exposed.

Important to remember; not to cover over the oven vent in order to allow the heat to escape.

- 3) Knobs can be kashered by putting them into a pot of boiling water, otherwise they should be covered.

Electric Stove

- 1) The burners, chrome rings, drip pans should be cleaned thoroughly. If you are putting the oven on the self clean cycle you can put the drip pans inside the oven to be cleaned and Kashered (you should check with the manufacturer, if they will get damaged on the self clean cycle).
- 2) You should turn the burners on to highest heat setting until they are glowing hot (usually takes a few minutes). A wide pot full of water should be placed on the burners to spread the heat to the chrome rings.
- 3) The burners should be left on for 10 minutes.
- 4) The entire surface of the stovetop should be covered including the chrome rings and drip pans. It should be covered with heavy duty aluminium foil (preferably with a double layer of foil). Alternatively, a Pesach Blech can be used with only the elements exposed. **Important to remember;** not to cover over the oven vent to allow the heat to escape.
- 5) Knobs can either; be kashered by putting them into a pot of boiling water, or they should be covered.

Please Note: All ovens ventilate hot steam during cooking. In the past, the hot steam was ventilated through the back of the oven. Today, many ranges no longer ventilate in this manner. The oven steam is ventilated through one of the rear cooktop burners. During oven cooking, if the rear vented burner is turned off and covered by a pot or kettle, the hot steam will condense on the burner and utensils. This could create hot zea (condensate) that can cause serious *kashrus* problems with the utensil if the food cooked in the oven is a meat product and the pot on the burner is dairy or *pareve*, or vice versa. Care should be exercised with the vented burner to keep it clear during oven cooking.

Glass or Ceramic Stovetop

- 1) The stove top should be cleaned thoroughly.
- 2) You should turn the burners on to highest heat setting until they are glowing hot (usually takes a few minutes). The burners should be left on for 45 minutes.
- 3) The area between the burners that does not get hot and cannot be Kashered (there is a risk of cracking the glass/ceramic) should be covered with heavy duty aluminium foil (preferably a double layer). **Remember;** not to cover the burners because it will cause the glass to crack.
- 4) You should cover the backsplash etc. see above.

Induction Stove top

- 1) The stove top should be cleaned thoroughly.
- 2) The stove top can be Kashered by substantially wetting the top and then placing a steel pot with water over it and letting it boil. The pot will heat up and transfer heat to the glass top also. You can also place a water-full pot and let it boil over and spill on the top. Then lift the pot slightly so the water penetrates the space under it and let it boil.

- 3) The area between the burners that does not get hot and cannot be Kasherred (there is a risk of cracking the glass/ceramic) should be covered with heavy duty aluminium foil (preferably a double layer).
- 4) You should cover the backsplash etc. see above.

For all Stove tops

Any part of the stove or counter near the stove that may come in contact with pots or steam from the cooking (backsplash, hood, or low hanging cupboards) should be cleaned well and covered with heavy duty aluminium foil.

Kitchen Sinks

Stainless Steel Sinks

- 1) The sink should be thoroughly cleaned and not be used for hot Chometz for 24 hours.
- 2) On crevices that cannot be cleaned thoroughly (such as between the sink bottom and the drain) a strong chemical cleaner should be used, (it should be left there for a while).
- 3) The sink is now ready to be Kasherred.
- 4) You can Kasher the sink by either,
 - boiling up a few pots with water to be able to fill the sink up with boiling water.
 - Heat up a stone on the flame till it gets very hot.
 - Put the plug into the sink.
 - Place the hot stone in the sink.
 - Fill the sink with the boiling water from the pot.Or you Kasher by,
 - pouring boiling hot water from a Pesach kettle/pot over every part of the stainless steel sink.
 - Preferably you should Kasher the sides of the sink first and then the bottom.
 - It is not sufficient to pour water on one spot and let it run down the sink.
 - The poured water must touch every part of the sink, including the drain and the spout of the water faucet (see below how to Kasher the faucet).
 - It is likely that the kashering kettle will need to be refilled a few times before kashering can be completed.
 - It is preferable that a preheated stone or hot unplugged iron should be moved around the sink in conjunction with the water.
- 5) After kashering, the sink should be rinsed with cold water. The sink is now Kosher for Pesach, however it is preferable to cover it with heavy duty aluminum foil.

Porcelain, China, Corian or Granite composite sinks

These sinks should not be Kasherred. However it is advisable to do the following;

- 1) The sink should be thoroughly cleaned and not be used for hot Chometz for 24 hours.
- 2) On crevices that cannot be cleaned thoroughly (such as between the sink bottom and the drain) a strong chemical cleaner should be used, (it should be left there for a while).
- 3) It is advisable to pour boiling hot water over all surfaces of the sink three times.
- 4) The dishes that are to be washed should not be placed directly into the sink. They must be

washed in a Pesach dish pan which sits on a Pesach rack (the dish pan may not touch the bottom of the sink). It is necessary to have separate dish pans and racks for milchig and fleishig dishes. It is preferable to cover the entire sink with aluminium foil.

- 5) You should be careful that hot water does not collect in the sink and come in contact with the dish pan.

The following applies to all sinks

- 1) The faucets and its knobs or lever should be cleaned thoroughly including all crevices.
- 2) To Kasher the faucet, boiling water should be poured over the faucet, the knobs or lever, and the faucet base. Each part of the faucet should come in contact with the direct stream of boiling water. You should turn on the hot water before Kashering the faucet and pour the boiling water over the faucet as the hot water flows through the faucet. In this way the faucet is being heated both within and without with boiling water. If you have an extendable sprayer faucet (after cleaning) you can extend the faucet and place it in a pot of boiling water for a few seconds (don't leave it too long because the heat may ruin the plastic parts).
- 3) You can also Kasher the sink with a steamer using it over all surfaces.
- 4) Preferably the entire faucet should be covered and change the aerator.
- 5) The drain stopper should be replaced for Pesach.
- 6) Drano (or another drain cleaner) should be put down the drain.
- 7) **Caution** should be taken that the drain does not back up over Pesach.

Dishwashers cannot be Kashered for Pesach

Warming drawers can also not be Kashered for Pesach

Countertops

Granite, Marble, Stainless Steel, Metal and Wooden (if it is smooth)

Countertops

- 1) The Countertops should be cleaned thoroughly and not be used for hot Chometz for 24 hours.
- 2) After it has cleaned well the countertop can be Kashered by pouring boiling water from a Kettle. It is not sufficient to pour water on one spot and let it run on the counter; the poured water must touch every part of the counter.
- 3) The counter is now Kashered for Pesach, however it is preferable to cover the counter with a waterproof covering.

Formica/Plastic, Siltstone, Corian, Porcelain Enamel and Granite

Composite Countertops

- 1) All the above countertops should not be Kashered for Pesach.
- 2) They should be thoroughly cleaned and covered.

They should be covered with a material that is waterproof (such as linoleum or something similar). You should fasten it securely.

Refrigerator and Freezer

- 1) They should be cleaned thoroughly. Special attention should be taken to clean all the crevices. All shelves and bins that are removable should be removed and cleaned.
- 2) Halachically you are not required to cover shelves, however some people have the custom to cover all surfaces that come in direct contact with food (you should be careful not to inhibit the air circulation).

Cabinets and Drawers

- 1) Cabinets and drawers that are used for Chometz should be thoroughly cleaned and covered.

Kashering

Normally, for Kashering it is adequate to ensure that both the utensil being Kashered and the Kashering pot are clean and not a Ben-Yomo. However for Pesach it is customary to Kasher the Chometz pot even if it is not a Ben-Yomo (even though you are not Halachically required to) before using it for Kashering. If a Pesach pot is used it is customary to Kasher it afterwards. Kashering has to be done with the kettle or pot itself (you cannot pour the water into a jug and use the jug to Kasher).

- 1) Metal utensils (i.e., stainless steel, cast iron, aluminum, etc.) that have been used for cooking, serving or eating hot *chometz* may be *kashered*. This may be done by cleaning the utensils thoroughly and waiting 24 hours before immersing them, one by one, into a kosher for *Pesach* pot of water heated to a rolling boil; a rolling boil should be maintained when the vessel is immersed.
- 2) The metal utensil or vessel should be submerged into the boiling water for around 15 seconds. The utensils undergoing the *kashering* process may not touch one another. In other words, if a set of flatware is being *kashered* for *Pesach*, one cannot take all the knives, forks and spoons and put them into the boiling water together. Each of these items should be placed into the boiling water separately.

Kashering Tip: Loosely tie the pieces of silverware to a string, leaving three inches between each piece, and immerse the string of silverware slowly, making sure the water keeps boiling.

- 3) The process is finalized by rinsing the *kashered* items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tongs in a different position so that the boiling water will touch the initially gripped area. Unlike *tevilas keilim*, the entire utensil does not have to be immersed in the boiling water at once; it may be immersed in parts.

Extra Bonus: After this *kashering* process has taken place, the status of these newly *kashered* utensils may be changed from *milchig* to *fleishig*, vice versa, or *pareve*.