THE MODERN

KITCHEN

SILVERWARE, POTS & OTHER SMALL ITEMS

HAGALAH (boiling in water)

Rolled lips, seams or cracks that 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 Kosher-for-Passover K-cup in the machine (this will kasher the top pin).



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 $@550^\circ$ 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.

*The entire glass top surface should not be covered as this might cause it to overheat and crack.



METAL TEA KETTLE

HAGALAH (boiling in water)

The same treatment 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 spritzed with hot food.

STAINLESS STEEL SINK

IRUY (pouring boiling water)

Remove drain. [It is recommended that the drain be replaced. If this is difficult, it may be used if the drain has large holes that can be completely scrubbed clean]. It is preferable to kasher a sink by pouring boiling water in conjunction with an **even** melubenet (a heated stone). In lieu of kashering with a heated stone, some will place a rack on the bottom of the sink, or use a sink insert.

CERAMIC SINK

CANNOT BE KASHERED AND MUST BE COVERED

The sink should not be used with hot water for 24 hours.

The sink should be completely clean and dry.

The sink should be covered with layers of contact paper or foil; it is best to purchase a sink insert.

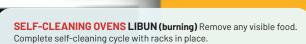


HOT WATER URN, WATER COOLER

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.



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

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.

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 Pesach. The mixer blades, though, can be cleaned and kashered with hagalah.



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 Pesach.

GLOSSARY OF TERMS:

LIBUN GAMUR - Burning **HAGALAH** - Boiling

IRUY KLI RISHON - Poured Boiling Water **EVEN MELUBENET** - Heated Stone

See pages 50-51 for details on these processes.

