

# *Kashering: continued*

## **Self-cleaning oven**

A complete self-clean cycle should be run with the racks inside the oven. The oven may then be used for Pesach without covering the racks. This Kashering may be done even if the oven wasn't left out of use for 24 hours. Should the racks not have been inside the oven during the Kashering process, they should then be Kasherred separately. After the cleaning cycle, some line the glass window of the inside oven door with aluminum foil.

Note: all oven cleaners are acceptable for year round use, including Pesach.

## **Continuous-cleaning - Regular oven**

There are different opinions as to which method is indicated:

(1.) Libun Gamur or (2.) Libun Kal.

Consult with your Halachic

authority as to which method is required.

### **Libun Gamur**

A torch must be passed over each part of the metal interior surface slowly enough so that each part begins to glow red. Thermostats should be removed before this procedure. **WARNING:** In the hands of the inexperienced, this oftens leads to destroyed wiring, warped ovens and frayed nerves, therefore only the experienced should carry out this process.

### **Libun Kal**

Apply caustic oven cleaner liberally to all surfaces of the oven, including the door. Check the oven to see if all surfaces are clean, if not, this process must be repeated. The oven should remain out of use for twenty-four hours. Thereafter, operate the oven at the highest temperature for at least one hour. The oven racks must be in the oven while the Kashering procedure takes place.

## **Stove Tops-Electric**

Stove tops must be cleaned thoroughly as new. This includes

the metal rim around the element, the enamel surface between burners, drip pans and the area under the drip pans if accessible. The stove knobs should be removed and cleaned or replaced. Electric elements are Kasherred by turning them on the highest setting for 5 minutes. Enamel surfaces between burners, as well as drip pans beneath burners and the metal rim around the elements should be covered with aluminum foil. Be careful not to short circuit the stove with excess foil. Some have the custom of having special metal rims and drip pans for Passover. Use extreme caution when doing this. Do not leave the stove unattended. Do not Kasher all burners at the same time.

## **Stove Tops-Gas**

Stove tops must be cleaned thoroughly as new. This includes the iron grid on which the pot rests, the enamel surface between burners, drip pans and the area under the drip pans if accessible. The stove knobs should be removed and

cleaned or replaced. The iron grids which have been cleaned thoroughly, should be placed into a self-cleaning oven and left for an hour on the self-cleaning cycle. If this is not possible, the iron grid should remain on the stove top and each burner should be turned on to the highest temperature for fifteen minutes. It is preferable that for those fifteen minutes, the burner should be covered with a piece of metal such as a Blech. Kasher one burner at a time. Enamel surfaces between burners as well as drip pans beneath burners should be covered with aluminum foil. Use extreme caution when doing this. Do not leave stove unattended. Do not Kasher all burners at the same time.

## **Hoods**

The hoods over stoves are prone to being filled with food remnants. These should be cleaned well, and covered with aluminum foil. The filters must be cleaned as new or changed.

## **Metal Sinks**

### **Step One**

All sinks to be Kasherred must first be thoroughly cleaned like new, paying special attention to crevices and cracks. Additionally, the taps as well as the faucets must also be thoroughly cleaned.

### **Step Two**

After the cleaning, they must not be used for a minimum of 24 hours with hot water. Prior to Kashering, in order to ensure that no hot water

is used, it is a good idea to turn off the hot water valve under the sink. Pour a very strong drain cleaner down and around the drain/s. The method of kashering the sink is with Erui. The entire sink surface must be dry prior to the pouring of the boiling water, so as not to cool down the water. Therefore it is recommended to Kasher the base of the sink first and then to Kasher the sides. Take a special Passover Kashering kettle and fill it up with water. Bring the kettle to a boil. Immediately after the water boils, it should be poured over the surface to be kasherred. Pour boiling water over every part of the sink, concentrating on small areas at a time, ensuring that as you pour the water, it remains boiling hot. Some have the custom of pouring the boiling water onto a hot stone, and moving the stone around, while pouring the water. After the sink/s are Kasherred, pour cold water over them. Boiling hot water must also be poured over the faucet/s as well as the hot and cold water knobs. If the spout has a strainer, it must be changed for Passover. (Sink stoppers should also be changed). After Kashering, some people have the custom of covering the sink/s with an insert.

## **Enamel, Porcelain, Corian, Fiberglass, & Granite composite Sinks**

These sinks can not be Kasherred. They should be cleaned thoroughly as new. Pour a very strong drain cleaner down and around the drain. Thereafter, the sink should be covered with special Pesach inserts. Since the hot and cold water taps, as well as

the faucets are metal, these should be Kasherred with Erui as explained above (See Metal Sinks). If the spout has a strainer, it must be changed for Passover. (Sink stoppers should also be changed).

### **Counter Tops**

There are various types of counter tops commonly in use and we list below those which are frequently questioned:

#### **Formica, Corian, Surrell, Quartz, Resin, Granite Composite -**

These cannot be Kasherred.

The counter should be spotlessly cleaned and covered with contact paper or an additional piece of Formica.

#### **Polished Marble, Stainless Steel Commercial Counter and Polished Granite -**

These may be Kasherred.

### **Step One**

All surfaces to be Kasherred must first be thoroughly cleaned as new.

### **Step Two**

After the cleaning, they must not be used for a minimum of 24 hours for anything hot, prior to the Kasherred. The entire surface must be dry prior to pouring the boiling water, so as not to cool it down. The method of Kasherred this counter is with Erui. Take a special Passover Kasherred kettle and fill it up with water. Bring the kettle to a boil. Immediately after the water boils, it should be poured over the surface to be kasherred. Pour boiling water over every part of these surfaces, concentrating on small areas at a time, ensuring that as you pour the water it is boiling hot. After the counter is Kasherred, pour cold water over it. After the Kasherred, many have a custom of covering the surface. If the polished marble or granite is cracked, filled, or when installed, coated with a special sealant, please consult your

Halachic authority, whether it can be Kasherred.

### **Tablecloths & Dish Towels**

The usual method of cleaning e.g. dry cleaning, laundry by washing machine is sufficient. There are however those who prefer to have separate tablecloths and dish towels for Pesach. Make sure that STARCH is not used. Towels and tablecloths should be washed with detergent, with the machine at the hottest setting. Before doing this, temporarily set your hot water heater to its highest setting. (Don't forget to lower it afterwards to avoid scalding) New tablecloths may contain a starch which is not acceptable for Passover. Be sure to wash them before Pesach use. Plastic tablecloths previously used for Chametz should not be used on Pesach. New plastic table coverings need no special Pesach certificate or preparation.