

Kashering for Pesach



Although it would be great to have everything totally separate for Pesach, this is sometimes difficult. The Halacha (Jewish law) therefore allows for the Kashering of most vessels and utensils.

Methods for Kashering

Hagalah:	The item is cleaned thoroughly and left out of use for 24 hours. All surfaces of the item are placed into a pot of water which is on the fire and at a rolling boil. Once the item is removed from the hot water, it is rinsed under cold water. There are those who have a dedicated 'Kashering pot' for this purpose, but one may also use an ordinary pot that has previously been used for Chametz, dairy or meat, provided the pot is spotlessly cleaned and has been left out of use for 24 hours and then Kashered. Hagalah is generally used on items such as pots, forks, spoons, metal, or wooden utensils which cannot be used directly on the fire.
Eru'i:	The item is spotlessly cleaned and left out of use for 24 hours. Water is brought to a rolling boil in a pot on the fire and this water is then poured directly from the pot on all the surfaces of the item being Kashered. <i>*Extreme caution should be exercised during this method of Kashering to avoid anyone accidentally getting burned by the water.</i>
Libun Gamur:	The item being Koshered is heated with a blowtorch or hot coals until the item begins to glow red hot. It is not necessary to leave this item out of use for 24 hours prior to the Kosherization period. This method of Kosherization should be carried out only by those individuals who are specially trained in this area. Libun Gamur is used for items which are used directly on a fire for baking or broiling.
Libun Kal:	Libun Kal is the heating of utensils until such time as a thin splinter of wood or tissue shows marks of burning when they touch the item which is being Kashered. This process is usually used on items where Hagalah (purging) cannot be performed.
Milui V'Eru'i:	Soaking in cold water for 3 days, whilst the water is changed every 24 hours.