

5 March 2010
19 Adar 5770

Kashering Cooking and Serving Utensils for Pesach

- 1) Merely boiling vessels will not clean off any substance, "gunk", or visible particles. All impurities must be removed 24 hours before kashering, before doing the boiling.
- 2) After already having been cleaned **spotless**, all vessels must sit unused for at least 24 hours before being kashered for Pesach.
- 3) Metal and plastic can be kashered either by being submerged in boiling water contained in a kosher-for-Passover pot, **or** by being filled with water, bringing the water to a boil and then having the water overflow the sides of the pot by immersing something hot in the pot that will not stop it from boiling.
- 4) Wood, china, bone china, clay or earthenware cannot be kashered. However, china, bone china, clay or earthenware which has sat clean and unused for more than a year is automatically kosher and kosher for Passover.
- 5) Even if pots or frying pans have handles, they can be kashered as long as you can get them spotless between the vessel and the handle. Handle should be cleaned but does not need to be immersed.
- 6) Only glass which is used for cold drinks or foods is kasherable for Pesach. To kasher such glass, fully immerse in cold water for at least three days – 72 hours - before 10:45 AM on Monday, March 29, and change the water every 24 hours.
- 7) No vessels used for baking or cooking in the oven can be kashered through boiling. Only putting them in a self-cleaning oven or using a blow torch will kasher them. But beware: this process is so hot it may ruin the utensil.
- 8) Silverware made of more than one part cannot be kashered unless you can get the parts fully spotless, with no particles between the connective areas. Colanders cannot generally be kashered since it is not possible to clean out all of the little holes in them.
- 9) Frying pans can be kashered as long as they are metal, or metal covered with Teflon.
- 10) Non-stick Teflon pots and pans CAN be kashered, as long as they are not scratched-up on the inside.
- 11) You can kasher for Passover items which are kosher or treif, or items you wish to switch from dairy to meat, or vice versa.
- 12) Beyond kashering, there is a separate mitzva to tovel - bring to a mikveh - any metal or glass vessel which you have bought or received from a non-Jewish source, and which comes in direct contact with food. Tovelung is a way of welcoming vessels into a Jewish home. The Adam Straus Memorial Mikvah has a special keilim (vessels) mikvah, with a separate entrance and is available for use during daytime hours. Speak to the office about access anytime during the daytime, except for Shabbat. You can tovel dishes before or after they are kashered.
- 13) Please contact Rabbi Lopatin or Rachel Kohl Finegold if you have any questions about what can be kashered.
- 14) The Boilathon at the shul, where you can bring in any vessel needing kashering by boiling, will have two showings this year: Sunday morning , March 21 from 10:00 – 11:30 AM, and Wednesday night, March 24, 7:30 -9:00 PM.

Chag Kasher VeSame'ach

Rabbi Asher Lopatin