

Kashering your Kitchen: Passover 5770

Rabbi Asher Lopatin

Self-Cleaning Ovens: Run one self-cleaning cycle and then the oven is Kosher for Pesach. Anything which is in the oven during self-cleaning is also kosher without any need for other cleaning, including racks.

Non Self-Cleaning Ovens: Gas or electric, they must be cleaned out spotless, with Easy Off or another caustic cleaner; spray the racks and scrub them outside the oven to make sure they are spotless! Then let the oven and racks sit unused for 24 hours. Then put the racks back in the oven and heat the oven for two hours on the hottest temperature possible, on the "bake" mode so that you use both the upper and lower elements if it is an electric oven. You can then use the racks and the oven without any foiling.

Metal stove tops, gas or electric: Clean them spotless, including the rings around the burners. Then let the stove sit unused for 24 hours, placing no hot food or vessel on it, and then turn the burners on to their highest temperature or flame for an hour. If you are worried about heating up the kitchen too much, you can do each burner separately for an hour each. **Turn the vent fan on high during this process, especially if you turn on all four burners at once.**

Glass stove tops: Get the top spotless, and then wait 24 hours without using. Then turn all the burners on at the same time, on their highest, for an hour. The entire area is kosher. Make sure there is a vent fan that is on full blast, and even open nearby windows to avoid the kitchen getting too hot. Even though the entire area is kosher, please do not place spoons or forks directly on the surface since, if you are using the stove for dairy and for meat, there will be dairy and meat splashes on the area between the burners.

Microwaves: Get the oven spotless; let it sit unused for 24 hours. Then boil a glass of water in the microwave for 15 minutes, and the oven is kosher for Pesach. However, you need to cover the glass plate several times since hot glass cannot be kashered for Passover.

Dishwashers: Dishwashers can be kashered even if the racks are plastic. Make sure the dishwasher, with its racks and filters, is spotless - just doing a cycle might not achieve this. Then let it sit unused for at least 24 hours. Then run a day's worth of cycles - at least 12 cycles, but they can be short cycles. This can extend over more than one day's time. Once the dishwasher is kashered it can be used either for dairy or meat, but not for both. When you kasher the dishwasher for Passover, you may switch – for the next year - from using it for dairy to using it for meat or vice versa. You may use the dishwasher for parve dishes by waiting 24 hours and running a cycle.

Counters and cabinets: Counters should be cleaned and covered with either one very thick layer or, better, with two layers of foil or other cover. **You can kasher Formica**, granite, including sealed granite, and marble surfaces: get them spotless, let them sit with nothing hot placed on them for at least 24 hours, and then pour boiling water from a kosher stove and kettle all over them.

Refrigerator, freezer shelves, cabinets and other shelves: Just clean.

Sinks: Stainless steel or granite: get it spotless, let it sit unused with no hot water, preferably no water at all, poured in it for over 24 hours. Then pour boiling water (from a kashered stove and kettle) all over it. Porcelain sinks: get them spotless and use a kosher for Passover tub and rack/mat. During the year and on Passover (after preparing the sink for Passover), if you have only one sink, you may use it for cleaning dairy and meat simply by cleaning it in between dairy and meat, and also having a separate meat and dairy dish tub and a rack/mat that goes underneath the tub to raise it slightly from the surface of the sink.