

KASHERING EXPLAINED

The method depends on the utensil and how it was used. Generally, the item is kashered in the same way it is used. For example: a braai grid that has been used on an open fire needs to be kashered with fire at a high temperature, or a spoon that has been used in liquid needs to be kashered using boiling water.

THERE ARE **TWO BASIC METHODS** OF KASHERING:



METHOD 1: FIRE

There are two processes:

LIBUN GAMUR *(Until red hot or equal to that temperature)*

Only for items used over a fire (like a braai grid). Since libun gamur can cause permanent damage through warping or staining, it is not recommended. An item that requires libun gamur should, therefore, be replaced for Pesach. Libun gamur can also be performed in a furnace.

LIBUN KAL *(light burning)*

The surface of the item has to be heated until it is so hot that a straw or tissue on the opposite side of the item will turn brown when touching it.

NOTE: When kashering with fire, the 24-hour waiting period (*see Method 2: Water*) does not apply except with regard to ovens. Libun can also be performed if the item is not 100% clean, but this could result in a lot of staining and is, therefore, not recommended. It's not possible to quantify the amount of time needed for each object to be subjected to fire in order for it to be kashered. This would depend on the material and intensity of the flame to get to the required heat.



METHOD 2: WATER

There are 3 processes when kashering with water

KASHERING WITH WATER IS ONLY EFFECTIVE IF:



the item has had no contact with hot treif (non-kosher) for at least 24 hours prior to kashering



and all the items are spotlessly clean

HAGALAH

(immersing items into vigorously boiling water, i.e. water with large bubbles on the surface)

- Hagalah should be performed in a kosher container.
- Hagalah requires that the item must be immersed in water that is boiling vigorously. The item must remain immersed for a few moments while the water is boiling.
- Take care not to kasher too many items at once. It is also important that items are dry before they are immersed.
- Kashering can be performed in sections, provided that each and every section is completely immersed in the boiling water and then immediately rinsed with cold water before the next section is kashered.
- After all the required items have been kashered, the container used for the kashering must then itself be re-kashered. For this re-kashering it is acceptable to simply top up the water immediately (without waiting for 24 hours) and allow it to overflow.

IRUY 1


(pouring boiling water from a kettle while it is still boiling)

- The water should be boiled in a kosher container. The item must be completely dry before performing iruy and the water must be poured liberally over the item.
- To ensure that the water is boiling while pouring, it is advisable to use an electric kettle. In order to prevent the kettle from switching itself off, take off its lid or keep it open.
- Alternatively, keep the water boiling on the surface of the item by placing a very hot stone (around 100 °C, otherwise known as an even meluban) on the item's surface, or use a hot metal (e.g. a waterproof steam iron) over the water after it has been poured.
- After kashering, rinse the surface with clean, cold water.
- If you use a kettle that has to be refilled a number of times, work in sections. Rinse the section that has just been kashered with cold water. Wipe away any water on the surface that has not yet been kashered, then proceed.

IRUY 2

(pouring boiling water from any container in which it was boiled)

- Everything is the same as iruy 1. However, the kettle does not need to be switched on when the water is poured, nor is there a need for an even meluban, but there should nevertheless be a direct, uninterrupted stream of boiling water that reaches every part of the item being kashered. It is not sufficient for the water to flow from one part of the item to another.
- In the case of both iruy 1 and 2, it is not necessary to re-kasher the container from which the boiling water was poured.



GENERAL NOTES ON KASHERING

1. Dirt that does not come off or cannot be reached must have Libun Kal applied to it and if the item in question cannot be subjected to fire (e.g. a wooden vessel), then it cannot be kashered.
2. All cracks and crevices have to be thoroughly cleaned.
3. Materials that can be kashered include metal, natural rubber and wood.
4. Materials that cannot be kashered include anything made of bone, horn, ivory, china, porcelain, clay, ceramic, cork, earthenware, Teflon or enamel (this includes items with handles that are made from any of these materials).
5. Though china and glazed earthenware, etc. cannot be kashered in the regular way as above, these materials can be kashered by heating them in a kiln at the same temperature they were originally manufactured at, if the item can withstand kiln firing (this is a slow and expensive process, please allow for sufficient time). If you would like to do this, please contact Mrs. Isabel Mailich on 083 267 1074.
6. Items that cannot be kashered include items that are badly worn or chipped, are rusty, are painted on the inside (which includes Teflon or enamel coating), have a gap (such as items made in two or more parts), and have a lip (this does not apply to a Kiddush cup).
7. Dishwashers and microwaves with non-metallic interior walls, and microwaves with convection or browning features and non-heat-resistant or ovenproof glass cannot be kashered.
8. Air fryers, electric frying pans, woks, electric waffle makers, toasters, toaster ovens, colanders, graters, sieves and George Foreman grills cannot be kashered.

KITCHEN



COOLING RACKS

Replace, if possible. In case of need, clean thoroughly, refrain from using with anything hot for 24 hours, and iruy 2.



CUTLERY & OTHER SMALL ITEMS

It must be cleaned thoroughly, taking special care to clean between the tines of the forks and in the serrations of the knives to remove every possible trace of dirt or food particles.

The cutlery must not be used for 24 hours and kashered through hagalah. Note that it is not possible to kasher any cutlery with gaps at its handle, where food particles could get trapped. Cutlery with plastic handles can be kashered only if the plastic is heat-resistant and there are no gaps, while cutlery with ivory, horn or bone handles cannot be koshered.



CUTTING BOARDS

These must be replaced.



DISHWASHERS

Only dishwashers with interior panels made of metal can be kashered. The inside must be cleaned by removing any crumbs or food sticking to any surface. If there is a removable filter, it must also be removed and cleaned. Thereafter, it may not be used for 24 hours, after which one must run the dishwasher on its hottest possible setting. If the racks are made of plastic, it must be replaced and cannot be kashered.



FOOD MIXERS

Metal food mixers, processors and mincers can be koshered as follows:

Body: Thoroughly clean the body of the machine from the outside and, if easy to open, from the inside, too.

Attachments: You can kasher bowls, beaters, blades and mincers through hagalah, after burning out all the parts that are difficult to clean, including the mincing screen (impossible if these are housed in plastic). Alternatively, it can be koshered through libun kal (impossible if these are made from plastic).



KETTLE

Appliances made of metal can be kashered.

Begin by using a cleaner (available from supermarkets) to remove any calcium deposits, then kasher the whole urn or kettle by allowing the kettle to boil and overflow. Electric outlets must not be exposed to water, or touched when water is present.



KIDDUSH CUPS

Clean as thoroughly as possible, do not use for 24 hours, and then kasher through hagalah.



KITCHEN SURFACES

Clean thoroughly and refrain from using the surfaces with anything hot for 24 hours, then kasher (iruy 1); it is recommended to then cover all of these surfaces. If you will be using hard-wearing material (e.g. Formica or linoleum), cut it to size to cover the surfaces; you need to only clean them thoroughly – not kasher them.



MICROWAVE OVENS

Clean all surfaces thoroughly. Do not use for 24 hours. Boil water in a polystyrene container for half an hour (refill it if it vaporises). You must either cover all six sides (including the door) with paper, waxed paper, or cling wrap, or else double-wrap the food from all sides. Replace the revolving plate, or at least apply hagalah to it, then cover it with plastic or Styrofoam.



MICROWAVE CONVECTION OVENS

1. Thoroughly clean the whole oven (all six sides including the door), especially in all grooves and corners. Use a corrosive cleaner (e.g. Zeb) until there is no possibility of any dirt remaining. Use a blowtorch to help burn out accumulated dirt (disregard stubborn spots that remain after cleaning twice). Clean the racks thoroughly and place them in the clean, but not yet kashered oven.
2. Wait 24 hours.
3. Switch on to the highest heat and leave it on for 30 minutes.
4. Food should not be placed directly on the oven shelves.



MINCERS

In the case of need, metal food mixers, processors and mincers can be koshered as follows:

Body: Thoroughly clean the body of the machine from the outside and, if easy to open, from the inside, too.

Attachments: You can kasher bowls, beaters, blades and mincers through hagalah, after burning out all the parts that are difficult to clean, including the mincing screen (impossible if these are housed in plastic). Alternatively, it can be koshered through libun kal (impossible if these are made from plastic).



NESPRESSO MILK FROTHERS

Clean well and kasher with iruy 1.



NUTRIBULLET

If no sharp foods were used in the machine (such as onion, lemon, radish), then it can just be washed thoroughly with a new sponge and detergent. If it has been used for sharp foods, then the blade should be removed and kashered by hagala method 1, and the plastic cups should be kashered using iruy 1.



OVENS (ELECTRIC & GAS)

1. Thoroughly clean the whole oven – all six sides (including the door) – especially in all grooves and corners. For a regular oven, use a corrosive cleaner (e.g. Zeb) until there is no possibility of any dirt remaining. Use a blowtorch to burn and dislodge accumulated dirt. Disregard stubborn spots that remain after cleaning twice. Carefully check that the oven is clean afterwards; a flashlight is recommended for this.
2. Wait 24 hours.
3. Switch it to its highest temperature and leave it on for one hour.
4. Preferably get new racks. Otherwise, clean them very thoroughly and leave them in the oven for the duration of the kashering process.



POTS AND PANS

Pots and pans tend to build up a residue during use and collect particles under the handles (including lid handles), and it is only

possible to kasher them if an item is perfectly clean. This means the handles must either be removed to clean underneath them, or the dirt must be burned out – which is impossible if the handles are wooden, plastic or synthetic (in which case the pots and pans cannot be kashered). Once totally clean and after not using it for 24 hours, all the joints must be subjected to libun kal to eliminate any particles of food.

Alternatively, instead of immersing pots and pans, they can be filled to the brim with water, which is then boiled. The boiling water should overflow to all sections of the rims. This can be achieved in either of two ways:

1. by placing a hot stone or piece of hot metal (at least 100 °C) into the pot or pan while the water is boiling, or
2. by pouring rapidly boiling water from a kettle over all sections of the rim while the water inside is boiling. To maintain the boil in an automatic kettle, keep its lid off.

Enamel pots and pans cannot be kashered.



PROCESSORS

In the case of need, metal food mixers, processors and mincers can be kashered as follows:

Body: Thoroughly clean the body of the machine from the outside and, if easy to open, from the inside, too.

Attachments: Preferably replace them. If this is not possible, then you can kasher bowls, beaters, blades and mincers through hagalah, after burning out all the parts that are difficult to clean, including the mincing screen (impossible if these are housed in plastic). Alternatively, it can be kashered through libun kal (impossible if these are made from plastic).



SINKS(METAL)

Clean thoroughly. Use a corrosive drain cleaner. Do not use hot water for 24 hours (cold water is fine). Iruy 1.



SINKS(PORCELAIN)

A porcelain sink cannot be kashered. It must be cleaned as thoroughly as possible, before a plastic insert is introduced (raise it slightly so that it is not "sitting" directly in the sink; use a rack or two pieces of wood for this).



STOVES(ELECTRIC)

1. Clean the whole surface properly.
2. Switch on the plates to its maximum temperature until they are red-hot. If they do not get red-hot, leave them on the maximum temperature for half an hour.
3. The enamel surfaces between the plates must be thoroughly cleaned, then kashered (iruy 1) and covered with oven-lining foil.
4. If your stove has a lower surface that collects spilling, clean it thoroughly and cover it with foil.



STOVES(GAS)

1. Clean all parts and surfaces well, then leave the burners on their maximum temperature for at least 10 minutes.

2. After thoroughly cleaning the grates, apply libun kal throughout. Ideally one should purchase new grates.
3. The enamel surfaces between the grates must be thoroughly cleaned, then kashered (iruy 1). Finally, cover them with oven-lining foil.
4. If there are stainless steel surfaces between the grates, they must be thoroughly cleaned, then kashered (libun kal), or wait 24 hours and then apply iruy 1.
5. If your stove has a lower surface that collects spilling, clean it thoroughly and cover it with foil.



STOVES (GLASS-TOP)

Clean, then turn to the highest temperature and leave for half an hour. When still hot, kasher (iruy 2). The hot stove will be more effective than a red-hot stone, so just pour liberally. After kashering, cover either the stovetop or the bottom of each pot with oven-lining foil.



TABLECLOTHS

It is permissible to use regular items of any fabric, including Terylene, after they have been laundered in hot water with detergent, or dry-cleaned. Plastic tablecloths must, however, be replaced.



TIN OPENER

These should ideally be replaced. If this is not possible, clean thoroughly.



TRAYS

Clean wooden or metal serving trays carefully. Where the trays have had treif placed directly upon them, after cleaning, do not use with hot food for 24 hours, and then kasher by iruy 1 (pouring boiling water from the kettle whilst it is still boiling).



URN

Urn taps should be cleaned very carefully and thoroughly. At the end of the kashering process, open the tap of the urn and allow the boiling water to flow through for a few seconds.



WARMING DRAWERS

Start by removing the drawer and cleaning it thoroughly with a corrosive oven cleaner, making sure to pay special attention to all grooves and corners. Use a blowtorch to eliminate accumulated dirt. Any stubborn spots or discolouration remaining after cleaning twice can be disregarded. Attention must then be turned to the surface above the warming drawer, which must also be cleaned thoroughly (regardless of how difficult it is to access). Afterwards, check with a flashlight to ensure that it is really clean. Then, wait for 24 hours and switch it on for 30 minutes on the maximum setting. A customised six-sided metal insert must then be fitted into the drawer (consisting of five fixed sides and a hinged top, to allow access). Alternatively, double-wrap the food on all sides.

DINING ROOM



HOSTESS TROLLEY

Begin by thoroughly cleaning all sections of the appliance, making sure to clean all grooves and corners. Since it is not possible to use a corrosive cleaner or blowtorch, use plenty of detergent and elbow grease until there is no possibility of any dirt remaining.

Then, switch on the trolley, set it to its highest temperature, for 30 minutes. Even after this process, a metal insert should be customised to fit into the oven section, or food going into the trolley should be double-wrapped (on all sides). Ovenproof glass dishes and any polycarbonate lids must be replaced and the sliding top must be covered with oven-lining foil.



HOT TRAYS

Clean thoroughly and heat on the highest temperature for 30 minutes. Then pull out the plug, cover the electric socket and kasher immediately by iruy 1, while the appliance is still hot. Using the heat of the hot plate itself is more effective than using a hot stone or steam iron, so it is only necessary to pour liberally, and allow sufficient time to dry before use. It is then preferable to cover either the hot tray or the bottom of each pot with oven-lining foil.