

KASHERING YOUR KITCHEN

By Rabbi Ariele Berlin

KASHERING A SINK

Before one *kashers* the sink it should be thoroughly cleaned and not used for hot *chometz* for 24 hours. It is preferable to use a designated 'Kashering Kettle'.

Even after following process there are some people who cover the sink and taps or use bowls inside the sink.

1. Pour bleach down the plug hole together with hot water from the spout.
2. Dry the inside of the sink.
3. (a) Pour boiling water on bottom of the sink
(b) Pour boiling water on sides of the sink.
(c) Pour boiling water on the draining board. (In a small sink, steps 3a – 3c may be done with 1 kettle worth).
(d) Some use a hot stone together with boiling water.
4. Pour boiling water on spout and taps. Turn hot water on.
5. Where applicable immerse end of spout in a boiling kettle. Some remove the filter at the end of the spout.
6. Rinse with cold water.

KASHERING A GAS TOP AND OVEN

Gas top

1. One should clean the burners, grates and between the burners.
2. *Kasher* the burners by turning them on to the highest heat for 30 mins.
3. Either use a blow torch on the grates or place a *blech* (or pan) on top of the burners, switch them on to their maximum for approx. 10 mins, or until the *blech* gets red hot (the *blech* can be a *Chometz* one). One can do one burner at a time. Grates and base of stove are now *kashered*.
4. Some people still cover the base of the stove (in addition to the knobs).

Electric top

1. Clean top.
2. Switch on to maximum heat for approx. 20-30 mins.
3. Cover base of stove (in addition to knobs).

Electric / Gas Ovens

Some do not *kasher* their ovens for Pesach and use a different oven, some go through the process but still cover it. According to those who *kasher*, this is the process:

1. Make sure it is thoroughly clean (this must be done using oven cleaner). Particular care should be taken when cleaning the racks, screw areas and fan to ensure there is no remnants of *chometz*. Any rust must be removed (if this cannot be done then one should put a flame / blow torch to it, bringing anything there to ash)
2. Some only *kasher* the oven using a blow torch (this is called ליבון גמור) One would put the blow torch to all areas for approx. 7 mins, this is done so that there will be sparks and will get red hot. Others don't require a blow torch, leaving the oven on maximum heat for an hour is enough.

KASHERING A BENCHTOP

Before one *kashers* the benchtop it should be thoroughly cleaned and not used for hot (*chometz*) for 24 hours.

1. Pour boiling water on the benchtop.
2. Rinse with cold water.
3. Some cover surfaces with strong covering.
4. If one does not *kasher* (with boiling water) one should double cover the surface.

Any question please contact Rabbi Berlin 0425 858 503 or rabbi@shaarei-tefillah.com



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