

Jewish Law – Kashering Guide

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When Does a Pot Become Non-Kosher?

A pot loses its kosher status if:

1. It's used to cook both **meat and dairy** within the same 24 hours.
2. It's used to cook **non-kosher food**.
3. It was used for **Chametz** (wheat or barley and the like) and is now needed for **Passover**.

Even after washing, absorbed flavors may remain in the walls of the pot, affecting anything cooked in it afterward.

When Is Kashering Required?

Kashering is only necessary for items that:

- Are used **directly over heat** (known as *Keli Rishon*, e.g., pots, pans, or grills). Additionally, utensils, such as ladles, serving spoons (normally used to stir or serve from hot pots), tongs (for flipping or removing food from boiling water or hot oil), or meat

forks (normally used in cooking, not just eating), also require kashering.

If an item is only used for warm foods (*Keli Sheni*) and not exposed to direct fire, kashering is not needed.

General Principle of Kashering

The method of kashering must match the way the item is normally used:

"The way it absorbs is how it is purged."

Kashering Methods

Hagalah (Boiling Method)

Used for pots, pans, and utensils that are typically placed directly on heat:

1. Submerge the item fully in **boiling water**. If necessary, rotate to ensure full immersion.
2. Immediately rinse with **cold water**.
3. If kashering the pot itself:

- Fill it one-third with water, bring to a boil (covered), then pour out and rinse with cold water.

Important Notes:

- Before kashering, both the item and the pot used for kashering must not have been used with non-kosher food or Chametz for **24 hours**.
- If this rule is accidentally skipped, the item is still kosher *after the fact* (*Bedi'avad*).
- For stuck-on food, clean it thoroughly and, if needed, apply bleach or detergent to make it inedible before kashering.

Libun (Direct Heat Method)

Used for items that are placed directly on a flame or intense heat, such as grills and baking pans.

- **Basic Libun:** Place a clean, empty pan or pot on the flame for a minute or two until it gets very hot. When a few drops of water sizzle upon contact, it's ready.
 - No 24-hour waiting period is required for Libun.
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Kashering Guidelines by Item

1. Metal Items (pots, lids, ladles):

→ Use **Hagalah. Libun** is also valid.

2. Frying Pans, Grills, BBQ Grates:

→ Use **Libun** – heat directly on the flame until very hot (no need to scorch).

3. Baking Pans:

→ Place in an oven at the **highest temperature** for at least **30 minutes**.

4. Glass, Plastic, Glazed Items (e.g., Pyrex, CorningWare, Corelle, China):

→ No kashering needed for **Passover** – these do **not absorb flavor**.

5. Ovens & Toaster Ovens:

→ Only kosher if food touches the racks or surface directly.

→ Otherwise, clean thoroughly and heat on **highest setting for 30 minutes**.

→ Use the **self-cleaning mode** if available.

6. Microwaves:

→ Don't require kashering. If you wish to do it anyway:

→ Place a **bowl of water** inside and run on **high for 20 minutes**.

7. Clay / Earthenware (Keli Cheres):

- Unglazed clay cannot be kashered.
- This only matters if the item is used directly on the fire (Keli Rishon).

8. Items That Do NOT Require Kashering:

- Sinks, countertops, refrigerators, trash bins, stovetops, dishwashers, tables, cutting boards, stand mixers.
- Kiddush cups and anything not used directly over heat.

Need Help?

This guide is a practical summary based on Jewish law. For detailed halachic advice or questions, visit Kashrut.org.