

With so many of us home for Pesach – many for the first time – one may need to kasher one's dishes and utensils for use over Yom Tov. This can be a daunting task even for the experienced, never mind the uninitiated. To help lighten the load, the Beis Medrash of Woodmere is proud to present this short, simple guide for kashering your keilim for Pesach. All details were researched and compiled by our rav, Rabbi Akiva Willig.

Everything must be done in a way that is safe.¹ Children should not be actively involved in kashering the utensils.²

When possible, it has become customary to purchase special cutlery and pots for Pesach,³ but these utensils can be kashered if necessary.

Kiddush cups should be kashered,⁴ but it is not necessary to kasher candle sticks.

Choose a large pot that has not been used for 24 hours to serve as the *hagalah* pot.⁵ The pot can be either meat or milk. This *hagalah* pot should be kashered first by filling it with water and bringing it to a boil and allowing the water to spill over.⁶ The water should be spilled out and the pot then refilled and brought to a rolling boil.

When performing *hagalah*, the boiling pot should remain on the fire continuously boiling. The water should remain boiling while every utensil is inserted.⁷

All utensils that one wishes to kasher should not have been used for anything hot in the previous 24 hours.⁸

The utensils should be cleaned of any dirt or caked on food stuffs.⁹ Any utensil that has crevices must be cleaned well.

¹ ספר הגעלת כלים יא:לה

² שו"ע יו"ד קכז:ג, ספר הגעלת כלים פרק ח' הע' ד'

³ הליכות שלמה פרק ג', הע' 63

⁴ עי' ספר הגעלת כלים פרק י"ג, הע' שפ"ג

⁵ עי' משנה ברורה תנב:יג

⁶ שער הציון תנב:טו

⁷ רמ"א א"ה תנב:א, משנה ברורה סק"ח

⁸ משנה ברורה שם ס"ק י"ג

⁹ שולחן ערוך או"ח תנא:ג

It is best to insert each utensil in its entirety at one time.¹⁰ This includes handles of cutlery or pots.¹¹

Utensils can be dunked into the water by holding them (loosely) with tongs. Alternatively, cutlery can be placed in a mesh bag and placed into the water.¹²

If one has a long or wide utensil which can't possibly be immersed all at once, it can be put in one side at a time.¹³

When kashering, the utensils should not be left in the water for a long time.¹⁴ However, they should remain in the water long enough for them to get hot.¹⁵

After kashering each utensil, the utensil should be washed off in cold water.¹⁶



¹⁰ משנה ברורה שם ס"ק כ"ג

¹¹ שו"ע או"ח תנא:יב

¹² שו"ע או"ח תנא:ג-ד, משנה ברורה ס"ק כ"ג

¹³ ביאור הלכה שם ד"ה צריך

¹⁴ משנה ברורה שם ס"ק י"ג, שער הציון ס"ק כ"ח

¹⁵ משנה ברורה תנב:ד ושער הציון ס"ק"ג

¹⁶ שו"ע או"ח תנב:ז