



Rabbi Yisroel Moshe Guttentag

Rabbinic Coordinator, KF Kosher; Federation Shailatext

The author can be contacted at rabbi.guttentag@federation.org.uk



QUICK GUIDE TO HAGOLAS KEYLIM - KASHERING

Can all utensils be kashered by dipping them in the bubbling pots at a public hagolas keylim?

No. Halochah requires that kashering be done with the same level of heat as the item was exposed to when it became chometzdig or treif. There are four types of kashering. Below is a short explanation of each method, and examples for when it is required

METHOD	HOW?	CLASSIC EXAMPLES AND EXPLANATION
Miluy v'Iruy	Glassware is submerged in a bucket of water for 24 hours. Then the water is emptied. This is repeated until it has been performed three times.	Glassware - traditionally many people kashered glassware for Pesach, there is a strong argument against doing so, as according to many Ashkenazi poskim glassware can not be kashered at all for Pesach.
Iruy Kli Rishon	Pouring from a bubbling pot of water or kettle directly on to the item.	Pot became treif through a splash - if you are kashering a parev pot which, while sitting cold on the kitchen counter, received a splash from the neighbouring pot of cholent boiling on the stove. Kitchen sink - it is commonly accepted to use this method to kasher one's kitchen sink.
Iruy with an Even Melubon	Pour bubbling hot water onto a stone or brick which has been heated to scorching high temperatures.	Kitchen sink – some follow this custom. Using this method compensates for the cooling effects which the cold surface has on the water's ability to kasher. Some suggest that this is the preferred method for kashering a sink. However, make sure to take care if employing this method as it can be perilously dangerous!
Roschin – Kli Rishon	Dip the item into a bubbling pot of water.	Most chometz utensils such as pots and pans, cutlery and ladels. This method is 'classic kashering' Having absorbed chometz flavour under circumstances which involved both heat and moisture, the kashering replicates this – and the bubbling hot water acts as a medium to remove the absorbed food flavours.
Libun Kal.	Use a blow torch to achieve a heat which would burn a tissue when touched to the item.	Areas which are difficult to clean satisfactorily. Burning them kashers them despite the difficulty to clean them
Libun Chomur	– a powerful heat close to 500°C. One can only do this with a pyrolytic oven. Use of a blowtorch is only advisable if one is experienced in doing so as untrained use can result in permanently damaging the oven.	Chometz or treif oven trays, grills or frying pans. These items absorbed their problematic flavour without a liquid intermediary (i.e. using only dry heat). This intense heat must be replicated to satisfy kashering requirements. EXCEPTIONS A parev grill became fleshing. In this case, the flavour which was absorbed was not forbidden flavour. The meat is not intrinsically a forbidden substance, and as such, though the tray absorbed hot, dry meat it can be kashered with the lighter methods of bubbling water or libun kal

Which materials can one kasher?

In general, kashering is limited to metal and wood. Earthenware is entirely ruled out. In some cases, glass and even plastic can be kashered. These need to be discussed with a Rov.

How do I prepare for kashering?

You need to prepare carefully for kashering utensils. All rust, dirt and food residue must be cleaned away. Staining is acceptable if you have tried to remove all you can. If you are kashering a becher or other silver items, ensure to pay special attention to the rim and engraved patterns to ensure they don't harbour any food remains. But try to ensure not to ruin your family's special silver.

Before kashering an item, ensure that it has not been used for hot chometz in the preceding 24 hours. Similarly, if kashering due to misuse in the kitchen which rendered the utensil treif, one must wait 24 hours before kashering.



PRE-PESACH

HAGOLAS KEILIM



Sunday 25th March from 2-6pm

BEIS HAMEDRASH NISHMAS YISROEL

(in Rear Carpark) 4 Brent Green London NW4

ON SITE SUPERVISION BY RABBI YIM GUTTENTAG שליט"א

EDGWARE YESHURUN

(in Front Carpark) Fernhurst Gardens Edgware HA8

ON SITE SUPERVISION BY RABBI A LEWIS שליט"א & RABBI D ROBERTS שליט"א

Please ensure all items for kashering are clean and have not have been used for 24 hours. Though maximum care will be taken, the Federation takes no responsibility for any damage to property or persons.

For more information email info@federation.org.uk or telephone 020 8202 2263

If you have any questions regarding Hagolas Keilim please send a message to ShailaText 07403 939 613
A COMMUNITY SERVICE OF THE FEDERATION

