

# CLEANING & KASHERING FOR PESACH CHART

See also "Preparing & Kashering the Pesach Kitchen" in this year's Pesach Guide

The following is a checklist reviewing items commonly found in the kitchen and how to prepare them for Pesach.

UTENSIL	PREPARATION
<b>Baby Bottle</b>	Since it comes into contact with chometz (e.g., washed with dishes, boiled in chometz pot), new ones should be purchased.
<b>Baby High Chair</b>	Clean thoroughly. Preferable to cover the tray with contact paper.
<b>Blech</b>	Should be replaced.
<b>Blender/Food Processor</b>	New or <i>Pesachdig</i> receptacle required (plus any part of unit that makes direct contact with food). Thoroughly clean appliance. The blade should be treated like any knife and should be <i>kashered</i> through <i>hagola</i> .
<b>Can Opener</b>	Difficult to clean properly. Should be put away with chometz dishes.
<b>Candlesticks/Tray</b>	Clean thoroughly. Should not be put under hot water in a <i>Kosher l'Pesach</i> sink.
<b>Coffeemakers</b>	Metal coffeemakers that have brewed only unflavored pure coffee. Clean thoroughly. Replace with new or <i>Pesachdig</i> glass carafe and new filters. Metal coffeemakers that have brewed flavored coffee should be cleaned thoroughly. Do not use for 24 hours. Pour one cup of water into chamber. Water should be heated in unit and allowed to drip over the exposed metal base. Replace with new plastic filter holder, new filters, and a new or <i>Pesachdig</i> glass carafe. Plastic coffeemakers should not be <i>kashered</i> .
<b>Colanders</b>	Metal: <i>Libun kal</i> . Plastic: Do not use.
<b>Dentures, Bite Plates, Braces</b>	Clean thoroughly after one has finished eating chometz.
<b>Dishwashers</b>	Cannot be <i>kashered</i>
<b>Electric Burner Drip Pans</b>	Clean thoroughly
<b>Grater</b>	Metal: <i>Libun kal</i> . Plastic: Do not use.
<b>Ice Cream Scooper</b>	<i>Hagola</i>
<b>Ice Cube Trays</b>	See Refrigerator, Freezer

UTENSIL	PREPARATION
<b>Instant Hot Devices</b>	Instant hot devices and individual hot/cold water filters that are connected to the sink with a separate spigot should be <i>kashered</i> along with the sink. Instant hot devices should be turned on during <i>kashering</i> of the instant hot spigot.
<b>Keurig</b>	A Keurig used year-round for only coffee (reg., decaf, and/or flavored – even without a <i>hechsher</i> ) can be <i>kashered</i> for Pesach in the following manner: Clean the Keurig machine well and then replace the cup holder (many but not all, Keurig machines have a replaceable K-cup holder). After the clean-out, do not use the machine for 24 hours. After this time has elapsed, run a cycle of hot water to <i>kasher</i> the upper metal pin. If the machine processed a non-kosher product (e.g., chicken soup), it cannot be <i>kashered</i> for year-round use. If it processed real chometz products (e.g., oatmeal), it cannot be <i>kashered</i> for Pesach.
<b>Light Box</b>	Clean thoroughly
<b>Metal Wine Goblets</b>	<i>Hagola</i>
<b>Metal Wine Trays</b>	<i>Hagola</i>
<b>Mixer</b>	Do not use, even with new blades and bowls.
<b>Pump Pot</b>	If in contact with chometz (e.g., sponge) do not use; otherwise, it does not need <i>kashering</i> .
<b>Refrigerator, Freezer</b>	Thoroughly clean. Lining shelves is not necessary. Ice cube trays (that are filled with water in the sink) should be put away with chometz dishes. Ice cube bins which catch the ice made in the freezer should be thoroughly cleaned and used as usual.
<b>Rings, Finger</b>	<i>Iruy roschin</i>
<b>Rings, Napkin</b>	<i>Hagola</i>
<b>Sensi-Temp Burner</b>	To <i>kasher</i> a Sensi-Temp burner for Pesach, remove the burner from the range top by lifting it up halfway to vertical and pulling it out. Clean it well and wait 24 hours. Once that time has elapsed, pour boiling water over the sensor, which is located in the middle of the burner. Insert the burner back into its socket by reversing the extraction steps. Turn the burner on to its maximum setting until it glows (about 2 minutes).
<b>Smoothie Machine</b>	See Blender
<b>Tables</b>	A table upon which chometz is eaten during the year may be used on Pesach if it is covered with a waterproof covering (e.g., sheet of plastic). It is preferable to put either cardboard or a few layers of paper on the table under the plastic covering. Tablepads may be overturned and used.

UTENSIL	PREPARATION
<b>Towels, Tablecloths, etc.</b>	Those used during the year with chometz may be used during Pesach if they have been laundered with soap and hot water, even if the stains do not come out. The same applies to potholders, bibs, and aprons. Synthetic material, such as Rayon and Terylene that can only withstand a warm water cycle may be used during Pesach after they have gone through a washing with detergent, and only if there are no visible stains after they have been cleaned. Transparent tablecloths may be coated with a powder and should be rinsed off before use. Regarding other tablecloths, see Pesach Product Directory.
<b>Vases</b>	Those used on the table during the year may be used during Pesach if they are washed, both inside and out.
<b>Washing cup (used in kitchen)</b>	Metal: <i>Hagola</i> Plastic: Put away with chometz dishes.
<b>Water Pitchers</b>	Should be put away with chometz dishes.
<b>Water Filters, Metal</b>	A metal water filter that has been on consistently since the previous Pesach may be left on during the <i>kashering</i> of the spigot. If it was first attached sometime after Pesach, it should be removed and the spigot and filter should be <i>kashered</i> separately. The filter may then be reattached and used during Pesach.
<b>Water Filters, Plastic</b>	A plastic water filter that is connected to the faucet should be removed and thoroughly cleaned, including the outside and the coupling. The spigot should be <i>kashered</i> with the filter removed. The filter may then be reattached and used during Pesach.
<b>Water Coolers</b>	Cold water coolers should be cleaned thoroughly. The hot spigot on a water cooler should not be used if it came into contact with chometz during the year.

**KITCHEN ITEMS THAT CANNOT BE KASHERED**

Bread Machine	George Foreman Grill	Pasta Maker	Silverstone
Ceramic	Immersion Blenders	Plastic Utensils	Stoneware
China	Knives with Plastic Handles	Plastic Vegetable Steamer	Synthetic Rubber
Corningware	Melmac	Porcelain (Enamel) Utensils	Teflon
Crockpot	Mixer	Pyrex	Toaster/Toaster Oven
Dishwasher	Panini Maker	Sandwich Maker	Waffle Iron

See also "Preparing & Kashering the Pesach Kitchen" in this year's Pesach Guide