

Shabbat: How To Reheat

How To Reheat on Hotplate or Blech: Before Shabbat Begins

1. Cover any cooking controls (knobs, switches, etc.) so no one adjusts them during Shabbat.
2. Cover the heat source with a "blech" (sheet of metal). This will help prevent Torah law violations by serving as a reminder not to adjust the heat. **NOTE** Some blechs also block the temperature controls, to help with the previous step.
NOTE To use a hotplate, remove the control knob before Shabbat.
3. Turn on the source of heat (hotplate, burner under the blech...).
4. Put onto the hotplate or blech at least one utensil containing food or water.

How To Reheat on Hotplate or Blech: After Shabbat Begins

1. Start with food that is fully cooked and solid (no liquids may be heated on Shabbat!). **NOTE** "Solid" food includes cooked meat with congealed jelly or cooked fish with jelly.
2. Place the fully cooked dry food on top of the food- or water-containing utensil that had been placed on the heating appliance before Shabbat began. Remember not to put the fully cooked food directly onto the hotplate, blech, or other heat source after Shabbat begins (even if there is a separation between the heat source and food).

NOTE After sunset on Friday, you may not put any incompletely cooked food (whether hot or cold) onto the heated part of the heating appliance or move it from a cooler part of the blech to a hotter part.

NOTE At some time during Shabbat, someone must eat or drink from the food- or water-containing utensil that had been on the blech since before Shabbat began.