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.

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