

KASHERING

INTRODUCTION TO KASHERING

Introduction to Kashering

See Introduction to Food Nullification: Utensils ([Kashering](#)).

KASHERING: BURNERS

KASHERING: BURNERS: GAS

Kashering a Gas Stove

To [kasher](#) a gas stove:

- Remove the burner grates,
- Clean off any deposits,
- Place the grates on a clean surface inside the oven, and
- Heat the grates to the oven's maximum temperature for 40 minutes.

KASHERING: BURNERS: ELECTRIC

Kashering a Clean Electric Stove

To [kasher](#) a clean electric stove, turn the burners on to the highest setting until the burner glows red (this is easier to see at night) or until a piece of paper will burn on it (the paper does not need to burst into flame).

KASHERING: DISHWASHERS

Kashering a Dishwasher from Non-Kosher to Kosher

Dishwashers may generally not be [kasher](#)d except when made of stainless steel (and have no non-kasherable materials inside, such as plastic, silicone, or rubber).

NOTE If the racks are not stainless steel or if they are coated with plastic or other substances, they may not be [kasher](#)d.

Kashering a Dishwasher from Dairy to Meat, or Vice Versa

You may not [kasher](#) a dishwasher (even if it is stainless steel) from [dairy](#) to meat, or vice versa, in order to use the dishwasher for [dairy](#) and for meat utensils, even sequentially.

KASHERING: GRILLS

Kashering a Grill

Make a grill red hot to [kasher](#) it.

KASHERING: OVENS

Kashering an Electric or Gas Self-Cleaning Oven

To [kasher](#) a self-cleaning electric or gas oven, you do not need to clean it first. Just run the self-clean cycle.

Kashering an Electric or Gas Regular Oven

To [kasher](#) an oven that is not self-cleaning, you must:

- Remove any deposits on the walls, racks, and window.

NOTE If there are stains or deposits, you must clean them off or burn them off. If the stains or deposits do not come off after two cycles of using strong oven cleaner such as Easy Off, the oven is considered sufficiently clean.

- Turn the oven on to its maximum temperature for 40 minutes.

NOTE Self-cleaning ovens attain a higher maximum temperature than do non-self-cleaning ovens.

Kashering Oven Racks

You may kasher oven racks by putting them in a self-cleaning oven and running the self-clean cycle. Or, clean with oven cleaner and then put into a normal oven on its highest temperature for 40 minutes.

KASHERING: TABLEWARE

Kashering: Tableware

See [Introduction to Food Nullification: Utensils \(Kashering\)](#).

KASHERING: UTENSILS

Kashering: Utensils

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