SHABBAT: HOW TO REHEAT

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.

Sabbath-Mode Ovens

Sabbath-mode ovens have a switch that:

- Keeps the light on or off (according to the way you have set it), regardless of whether the oven door is open or closed,
- Makes a forced delay in the heating elements' turning on after the door is opened so that the heating element never goes on while the door is open, and
- Shuts off the timer and digital display.

Sabbath-mode ovens do not permit any normally forbidden cooking-related actions on *Shabbat*. You may not ever cook food on *Shabbat*, even in such an oven (or any other way)!

Reheating on Hotplate with Timer

Once *Shabbat* begins, you may not put food on a hotplate with a timer that turns on the hotplate during *Shabbat*.

Reheating in Microwave Oven with Timer

On *Shabbat*, you may not put food in a microwave oven and have a timer turn it on, even if no light will be lit. However, you may put the food into the microwave oven BEFORE sunset on *Shabbat* and have the timer turn on the microwave oven on *Shabbat*.

NOTE You must cover the microwave controls from before *Shabbat*.

Reheating in Hot, Turned-Off Oven

Dry food that has been fully cooked before *Shabbat* may be heated in an oven if the oven is off even if the oven is hot (120° F--49° C--or more).

NOTE If the oven is on, you may not heat the food.

Reheating Using a Warming Tray

On *Shabbat*, you may not heat food, whether liquid or solid, on a warming tray that is 120° F--49° C--or more. But if the tray is less than 120° F, it may be permissible. Ask a *rabbi*, since there may be other problems due to switching on or off the heating element, lights, etc.

Reheating by Covering (Hatmana)

Hatmana is forbidden on *Shabbat* and applies to an item or structure that retains heat.

- You may not, during *Shabbat*, place a food container in an item or structure, such as a blanket, that retaines heat. You may do so if the food container was already wrapped before *Shabbat*.
- You may not add insulation (which will help keep in the heat) even before (and certainly not during) *Shabbat* to foods that are on a heat source, even to fully cooked foods, whether the foods are wet or dry.
- You may not apply heat to an insulated utensil--or apply any insulation that adds heat--even before *Shabbat* began and let it remain that way during *Shabbat*--even if the food was completely cooked before sunset on Friday.

SITUATION You wrap a pot in blankets before *Shabbat*, serve the food on *Shabbat*, and return it to a non-heat source.

WHAT TO DO You may rewrap it after eating to retain heat for later.

Heating Frozen Food

Frozen food is considered “dry” (unless it has ice crystals or frost on the outside) and, unlike liquids, may be heated (under some conditions) on *Shabbat*. See How To Reheat on Hotplate or *Blech*.

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