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Kashering with Hag'ala

Metal utensils (e.g., stainless steel/cast iron/aluminum serveware; silver/pewter bechers/kiddush cups) that have been used for cooking, serving, eating, or washed with hot non-kosher/meat dairy/chometz may be kashered with Hag'ala.

This may be done by cleaning the utensils thoroughly and waiting 24 hours before immersing them, one by one, into a kosher (for Pesach use a kosher for Pesach) pot of water heated to a rolling boil. A rolling boil should be maintained while the vessel is immersed.

Note: Follow these steps with care! The metal utensil or vessel should be submerged into the boiling water for about 15 seconds. The utensils undergoing the kashering process may not touch one another. In other words, if a set of flatware is being kashered for Pesach, one cannot take all the knives, forks and spoons and put them into the boiling water together. Each of these items should be placed into the boiling water separately.

KASHERING TIP: Loosely tie the pieces of silverware to a string, leaving three inches between each piece, and immerse the string of silverware slowly, making sure the water keeps boiling.

The process is finalized by rinsing the kashered items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tongs in a different position so that the boiling water will touch the initially gripped area. Unlike tevilas keilim, the entire utensil does not have to be immersed in the boiling water at once; it may be immersed in parts, i.e. the utensil can be immersed in boiling water in



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pieces, as long as at the end all parts of the utensil were in direct contact with the water.

A non-kosher (or chometz pot in the case of Pesach kashering) pot may also be used, l'halachah, for the purpose of kashering; if it is clean and has not been used for 24 hours. However, it is customary to make the pot kosher (or kosher for Pesach) before using it for kashering. This is accomplished by cleaning the pot, both inside and out, and leaving it dormant for 24 hours. The pot should then be completely filled with water and brought to a rolling boil. The boiling water needs to overflow over the lip of the pot. One should either use a pair of tongs to put a hot stone or brick into a pot that has been heated on another burner or use a hot metal spoon or pot to displace water over the edges of the pot without causing the water to stop boiling. (The hot rock will cause the water to bubble more furiously and run over the top ridge of the pot on all sides at one time. One should use caution, as the hot water may spray in all directions.) The kashering process is finalized by rinsing the pot in cold water. The pot may now be refilled, brought to a boil, and used to kasher the chometz utensils. It is a minhag to re-kasher the pot again after kashering if it is intended for Pesach use.

EXTRA BONUS: After this kashering process has taken place, the status of these newly kashered utensils may be changed from milchig to fleishig or vice versa, or pareve.



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