

## Kashering of Ovens

It has been brought to the attention of the Manchester Beis Din that there is some misunderstanding regarding Kashering ovens for use in a Jewish home.

1. Firstly, one is encouraged to buy a new oven, as there can be halachic issues with Kashering an old one. In this way you are obviously guaranteeing for yourself a proper Kosher oven. A new one can be bought for under £300.
2. Where that is not practical, for instance in a short term rented accommodation, the procedures below must be observed.
3. The oven must be cleaned by a professional oven cleaning company who understand your requirements - there are several reputable companies based in Manchester.
4. They should be instructed to clean;
  1. **all six sides of the oven**
  2. **the hinge area**
  3. **the glass door panel needs to be removed**
  4. **the temperature probe**
  5. **the removable side panels**
  6. **the area behind these panels**
  7. **the tray on the floor of the oven**
  8. **the oven trays**
  9. **the flues and chimneys**
  10. **the bulb cover should be removed and cleaned**
  11. **if the oven in question is electric, the fan cover should be removed to clean behind it**
  12. **the blades of the fan.**
5. On completion of this cleaning procedure, the oven should be checked, and if it doesn't look like a brand new one, the company should be asked to clean it again.
6. After the cleaning procedure, the equipment must remain unused for 24 hours.
7. Place a bowl [either milky, meaty or parev] of water in the oven and then switch to the highest temperature for at least 90 minutes.
8. Any residue of water may not be used - it should be discarded.
9. Wipe over the surfaces with a wet cloth
10. On completion the oven needs to be designated for [either milky, meaty or parev] usage.
11. This kashering method does **not** kasher the oven trays. These old trays should be discarded and replaced with new ones.
12. Please note that this kashering procedure does **not** apply to **grills, microwave ovens** or **double ovens**.
13. If you need any further understanding or help, please feel free to contact us at the Manchester Beis Din {0161 740 9711 / koshernews@mbd.org.uk}.