

KASHRUT: DAIRY/MEAT: MICROWAVE OVENS

Kashrut: Dairy/Meat: Microwave Ovens

As with conventional ovens, these factors determine kosher/non-kosher status for a microwave oven:

- Was it clean?
- Did the interior surfaces get hot (120° F--49° C--or more)?
- Was it used in the previous 24 hours?

NOTE Microwave ovens do not have the problems of bishul akum that conventional ovens have.

How To Check If a Microwave Oven Will Get Hot during Cooking

To determine if the walls of a microwave oven will get hot during cooking:

- Boil water for as long as food would typically be cooked in that microwave oven, and
- Touch the inside walls, floor, door, and ceiling
 - If the walls are too hot to touch, the walls may acquire the gender of any food cooked in the oven. (If the walls are already the opposite gender when cooking a food, the oven may become non-kosher.)
 - If the walls are not too hot to touch, then no change of status occurs.

Kashrut: Dairy/Meat: Microwave Oven Dishes

You may microwave a dairy food in a meat (or meat food in a dairy) glass (or Pyrex or Corelle) utensil. Even if the food gets hotter than 120 degrees, the food and utensil are still both kosher. (This is not true if placed in a conventional oven!)