

TUM'A: REMOVAL: TOVELING: UTENSILS

INTRODUCTION TO TOVELING: UTENSILS

Introduction to Tovel-ing: Utensils

Tevila is the Hebrew word for immersion. You must tovel (immerse in a mikva or other halachically purifying water) new utensils made of metal or other materials that require tevila unless you know that they were:

- Made by a Jew,
- Sold by a Jew, and
- Not owned by a non-Jew in between.

Tovel-ing: Utensils: How To Tovel

To tovel a utensil, you may go to any kosher natural mikva (see section on natural mikvas) or to a mikvat keilim (a small mikva for utensils, often attached to the outside of a regular mikva building). To tovel several items, some of which require a blessing and some on which there is doubt whether a blessing is necessary, say the blessing over the item that requires the blessing and have in mind that the blessing will cover all the rest of your items.

Remember to remove all stickers, rust, etc., before you begin. Nail polish remover may help with stubborn stickers. Say the blessing al tevilat keilim and then let the item free fall through the water. Unlike with hagala, during which the item may be immersed in sections, when you tovel a utensil, the entire item must be in contact with the water at the same time, even if only for an instant.

Tovel-ing: Utensils: What Gets Toveled?

NOTE The main halacha applies to metal utensils that will be used repeatedly.

Say the blessing al tevilat keilim on metal or glass items--including Pyrex, Duralex, and Corelle--that come in contact with food. Items that require tovel-ing include:

- Bowls
- Cups
- Forks
- Knives
- Pans
- Plates
- Pots
- Spoons
- Storage containers (only if they are brought to the table).

The below chart is copied with permission from the Star-K (www.star-k.org):

<u>Utensil</u>	<u>Tevila</u> <u>Guideline</u>	<u>Utensil</u>	<u>Tevila</u> <u>Guideline</u>
Aluminum Pans, Disposable <i>if intended to be used more than once</i>	<u>Tevila</u> with <u>Brocha</u>	Meat Tenderizer Hammer, Metal	No <u>Tevila</u>
Aluminum Pans, Disposable <i>to be used only once</i>	<u>Tevila</u> w/o <u>Brocha</u>	Melamine	No <u>Tevila</u>
<u>Blech</u>	No <u>Tevila</u>	Metal Cutlery	<u>Tevila</u> with <u>Brocha</u>

Blender with metal blade on bottom	<u>Tevila with</u>	<u>Metal w/o Brocha</u>
		Flour
		and
		Sugar
		Storage
		Canisters
Bone	No <u>Tevila</u>	<u>Metal w/o Brocha</u>
		Pots
		Coated
		with
		Teflon,
		Enamel
		or
		Plastic
Brush, Pastry	No <u>Tevila</u>	<u>Metal w/o Brocha</u>
		Spoon
		Specifically
		for
		Medicine
Brush for Grill, Metal	No <u>Tevila</u>	<u>Metal w/o Brocha</u>
		Turntable,
		Glass
Can Opener	No <u>Tevila</u>	<u>Metal w/o Brocha</u>
		Beaters
Cans, Reusable Empty <i>if opened by a Yehudi</i>	No <u>Tevila</u>	No <u>Tevila</u>
China, Bone	<u>Tevila w/o</u> <u>Brocha</u>	<u>Pottery with Brocha</u>
		Vegetable
China, Glazed	<u>Tevila w/o</u> <u>Brocha</u>	No <u>Tevila</u>
Colander, Metal	<u>Tevila with</u> <u>Brocha</u>	<u>Pottery w/o Brocha</u>
		Enamel
Cookie Cutters, Metal	No <u>Tevila</u>	<u>Pottery w/o Brocha</u>
		Cooling
Cookie Sheets, Metal	<u>Tevila with</u> <u>Brocha</u>	No <u>Tevila</u>
		Oven
Cork Screw	No <u>Tevila</u>	No <u>Tevila</u>
		Pins
		Metal
		or
		Wood
Corningware	<u>Tevila w/o</u> <u>Brocha</u>	<u>Sandwich with Brocha</u>
		Maker
Crockpot Ceramic Insert	<u>Tevila w/o</u> <u>Brocha</u>	No <u>Tevila</u>
Crockpot Glass Lid	<u>Tevila w/o</u> <u>Brocha</u>	No <u>Tevila</u>
		Racks,
		Stainless
		Steel
Crockpot Outside Metal Shell	No <u>Tevila</u>	<u>Spatula with Brocha</u>
		Metal
Dish Rack, Metal	No <u>Tevila</u>	<u>Stoneware w/o Brocha</u>

Dishes, Ceramic	<u>Tevila</u> w/o <u>Brocha</u>	Non-Tevila , Non-Glazed
Earthenware, Non-Glazed <i>Dull Finish, e.g. Flower Pot</i>	No <u>Tevila</u>	Non-Tevila Utensils, Glass <i>not brought to the table</i>
George Foreman Grill	<u>Tevila</u> w/o <u>Brocha</u>	Non-Tevila
Glass <i>(including Pyrex, Duralex & Corelle)</i>	<u>Tevila</u> with <u>Brocha</u>	<u>Tevila</u> with <u>Brocha</u> Kettle, Corelle
Grater, Metal <i>used for foods that are ready to eat, eg, apples, onions</i>	<u>Tevila</u> with <u>Brocha</u>	Toaster w/o <u>Brocha</u> which will <i>not break</i>
Grater, Metal <i>used only for foods that need further cooking, eg potatoes</i>	<u>Tevila</u> w/o <u>Brocha</u>	Toaster with <u>Brocha</u> Oven rack & tray <i>only</i>
Hamburger Maker	<u>Tevila</u> with <u>Brocha</u>	Non-Tevila Metal
Hot Air Popcorn Maker, Metal	<u>Tevila</u> with <u>Brocha</u>	Waffle with <u>Brocha</u> Iron
Hot Water Urn, Metal	<u>Tevila</u> with <u>Brocha</u>	Waffle <u>Tevila</u> Tray
Knife, Arts & Crafts	No <u>Tevila</u>	Wood <u>Tevila</u>
Knife Sharpener	No <u>Tevila</u>	Wooden w/o <u>Brocha</u> Cask with Metal Straps
Meat Thermometer	No <u>Tevila</u>	

TOVELING: UTENSILS: PARTS

Toveling: Utensils: Stickers

Before immersing a food utensil in a mikva, remove anything attached to its surfaces.

SITUATION A sticker or something similar is found on a plate or other utensil after tevila.

WHAT TO DO

- If the sticker is less than half of the surface area and does not bother you by being there, the tevila is valid.
- If the sticker interferes with your use of the utensil or if you just want it removed, it must be removed and the tevila must be repeated.

Toveling: Utensils: Electrical Cord or Heater

A utensil that requires immersion in a mikva should be immersed even if the utensil is connected to an electrical cord or heater, unless by immersing it you will ruin the entire appliance.

Toveling: Lid

You must tovel a cooking-utensil lid bought from a non-Jew before you use the lid.

Toveling a Disposable Aluminum Pan

If a disposable aluminum pan will be used once, tovel it without a blessing. If a disposable aluminum pan will be used more than once, tovel it with a blessing (al tevilat keilim). Even if you will line it with a double layer of foil, still tovel it.

TOVELING: UTENSILS: MIXED MATERIALS

Toveling: Mixed Materials

When toveling a utensil that is partly made of metal (which requires tevila) and partly made of plastic, wood, or another material that does not require tevila, you must dip all parts of the utensil into the mikva, even the parts that would not require tevila on their own.

TOVELING: UTENSILS: KASHER OR TOVEL FIRST?

Toveling: Utensils: Kasher or Tovel First?

If you have a non-kosher food utensil, kasher it before you immerse it in a mikva (tevila).

TOVELING: UTENSILS: JEWS AND NON-JEWS

Giving a Toveled Utensil to another Jew

If you toveled a utensil and gave it to another Jew, the Jew does not have to tovel it again.

Giving a Toveled Utensil to a Non-Jew for Repair

If you give a utensil to a non-Jew for repair or to have a new part added, consult a rabbi.

Toveling: Utensils: Borrowing Back Un-Toveled Utensils from Non-Jew

Do not use utensils bought from a non-Jew or made by non-Jew until you tovel them. Instead, you may give them to a non-Jew and borrow them back, but you may only do this for 24 hours.