

Jewish Festivals: Lowering Flames/Heat

On Jewish festivals, you may adjust (analog-only) temperature controls of gas and electric stoves and ovens DOWN but ONLY to prevent the food's getting overcooked or burnt (not for convenience or to save money). One permitted way to lower a burner temperature is to put a pot of water on the burner and lower the flame so the water does not boil away (but you must use some of the heated water during the holiday!).

NOTE For an electric stove or oven, you may only adjust the temperature DOWN when the heating element is OFF, as shown by an indicator light.

NOTE An analog control used on Jewish festivals must allow continuous changes to the temperature: if an analog control has discreet settings, it may not be used on Jewish festivals !