

# Δ Journal

How a real Kosher kitchen is designed.



Δ BIMIS

# What does “Kosher cuisine” mean?

**Kosher cuisine, which is based on the rules of Jewish tradition, is increasingly well known and popular.**

But whereas savouring a traditional Jewish dish is getting easier, preparing one isn't quite so simple. Not only because there are strict rules to be followed in the choice of foods, but also because it has to be prepared in an environment designed according to precise standards.

In practice, **Kosher cuisine** scrupulously complies with the dietary dictates established by the Torah.

**KOSHER FOODS HAVE TO BE PREPARED IN A KITCHEN THAT FACILITATES COMPLIANCE WITH THE KASHERUT LAWS.**

When we talk about Kosher cuisine, we need to distinguish between two distinct aspects but which are closely related to each other.

On one hand, **Kosher food**, in the sense of **typical Jewish dishes**, prepared according to specific rules dictated by the *Kasherut* (the rule that establishes what is allowed in the diet and what is not).

On the other, a **real Kosher kitchen**. The place where the foods can be suitably stored, prepared and eaten in full compliance with these rules.

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**THE HEBREW WORD KOCHER (OR KASHÉR IN THE SEPHARDIC TRADITION) LITERALLY MEANS “PERMITTED, LEGITIMATE, ALLOWED”.**



EGO\_19  
Parigi, private home

# The main rules of Kosher cuisine.

THERE REALLY ARE SO MANY RULES THAT REGULATE THE JEWISH DIET, INDICATED IN THE TORAH, THAT IT WOULD BE IMPOSSIBLE TO LIST THEM HERE.

So we won't spend any time here talking about which foods can be eaten and which are not allowed for practising Jews. We'll focus instead on the rules which have the biggest influence on the **design of Kosher kitchens**.

## 1. PREVENTING CONTAMINATION

The first place is occupied by the need to **keep some foods separate preventing all risks of contamination between them**. In fact, what is absolutely essential in a Kosher kitchen is the following rule: **never mix meat with dairy products**.

## 2. RESPECT FOR THE SABBATH

A second rule to follow is the one connected with the **Sabbath** (or Shabbath), the day of rest which is celebrated every Saturday. On that day there are **certain work-related activities that Jews mustn't do but also some household chores**, which can even include the use of electrical appliances.

## 3. PREPARATION FOR EASTER

The third rule that can affect the design of Kosher kitchens relates to the *Pesach* (**Passover**), an important festival that celebrates the freedom of the Jewish population from Egypt and their Exodus towards the Promised Land. During this period **leavened foods must be avoided**, but they must also be taken out of the house after **removing every tiny trace of yeast**.



ABIMIS KOSHER KITCHENS ARE DESIGNED BASED ON THE DAILY HABITS AND CUSTOM OF THE FAMILIES WHO EXPERIENCE THEM EVERY DAY AND, THROUGH CAREFUL AND SCRUPULOUS DESIGN PRINCIPLES, THEY FACILITATE COMPLIANCE WITH THESE RULES..

ATELIER\_46  
Milano, casa privata





EGO\_14  
Londra, private home



# The 5 rules for designing a Kosher kitchen.

WHEN A KOSHER KITCHEN IS DESIGNED ALL THE RULES DICTATED BY THE KASHERUT MUST BE CONSIDERED. THE MAIN ONES ARE AS FOLLOWS:

## 1. UTMOST ORGANIZATION OF SPACE

**In Kosher kitchens, there is usually more space dedicated to containers and drawers than in traditional kitchens.**

**In a Kosher kitchen all contact between meat and milk must be avoided at every stage of cooking.**

From storage to preparation, from cooking food to eating it, and even when washing dishes. Therefore, at least two sets of saucepans, two sets of plates and cutlery, two sets of oven dishes, knives and trays etc. must be provided.



The first set is to be used for foods containing meat and the other for those containing milk. And as the saucepans and dishes are to be stored in distinctly separate spaces, it means that **every tiny space in the kitchen must be exploited.**

## 2. SEPARATE WORK AREAS

To prevent cross contamination between dairy products and meat based products, **a Kosher kitchen must have 2 separate work areas, with 2 work tops and 2 separate sinks.**



**ALL ABIMIS KITCHENS ARE MADE TO MEASURE. THEREFORE THEY CAN BE DESIGNED TO THE CENTIMETRE TO GUARANTEE MAXIMUM CAPACITY AND KEEP FOODS AND DISHES SEPARATE DURING EVERY STEP: STORAGE, PREPARATION AND COOKING.**

### 3. SEPARATE ELECTRICAL APPLIANCES

The same principle applies to the **electrical appliances in a Kosher kitchen.** In order not to mix milk and meat it is best to have two ovens, two microwaves and two dishwashers. For anyone with space issues, there are also ovens, fridges and dishwashers that have completely separate drawers or compartments.



### 4. ELECTRICAL APPLIANCES WITH SABBATH MODE

During the Sabbath and other celebrations, the Jewish religion envisages restrictions on various work related and daily activities including cooking.

Some limitations can also extend to the use of household electrical appliances. This includes switching appliances on and off, using control panels or activating lights and sounds.



Therefore, there are special appliances that have “**Sabbath mode**” which can program or exclude some functions (such as displays, lights and sounds) for the entire duration of the festivity. These are small details that enable the appliances to be used without breaking any religious laws.



ABIMIS CAN EQUIP ALL OF ITS ELECTRICAL APPLIANCES WITH THE “SABBATH MODE” FUNCTION. OVENS THAT KEEP PREVIOUSLY PREPARED FOOD WARM OR SPECIAL HOT PLATES FOR HEATING FOOD AT A FIXED TEMPERATURE. FRIDGES PROGRAMMED NOT TO SWITCH THE LIGHT ON WHEN THE DOOR IS OPENED AND TO SUSPEND ICE DISPENSING.





## 5. CHOICE OF MATERIALS

According to the rules of the Torah, **during Pesach (Passover) no leavened foods can be eaten.** And that's not all: they mustn't be kept in the house either.

So before Passover **the house needs to be "Kosherized"**. This not only means getting rid of all the leavened products or those that may have come into contact with them, but also **thoroughly cleaning the whole house. In particular, the kitchen, which is absolutely the area most "contaminated" by foods containing yeast.**

*An interesting fact. The traditional "spring cleaning" that we are now familiar with comes from this ancient Jewish custom...*

Therefore, it is important for the kitchen to be made of non-porous materials which do not absorb yeast. The kitchen surfaces must also be smooth and easy to clean, without any cracks or gaps where traces of food can collect or small crumbs of bread or biscuits can get stuck.



**TO FIND OUT MORE ABOUT THE CHARACTERISTICS OF STAINLESS STEEL IN THE KITCHEN, DOWNLOAD OUR JOURNAL "ALL THE ADVANTAGES OF A STAINLESS STEEL KITCHEN".**



**ABIMIS MAKES ITS KITCHENS USING AISI 304 STAINLESS STEEL, A SMOOTH, RESISTANT MATERIAL WHICH IS VERY EASY TO CLEAN. A BIOLOGICALLY NEUTRAL, ANTIBACTERIAL ALLOY, WHICH DOESN'T ABSORB ANY FLAVOURS OR ODOURS AND CANNOT THEREFORE BE CONTAMINATED BY FOODS.**



Ego\_39  
Bassano del Grappa,  
private home

# How a Kosher kitchen is designed?

It's clear that **it isn't easy to make a Kosher kitchen** that complies with the *Kasherut* laws, is functional, well-organized and also attractive to look at.

Therefore, before buying, we recommend **consulting a team of experts in the design of Kosher kitchens and choosing a company that specializes in the production of Kosher kitchens** with the most suitable materials and maximum possibility of customization.

That's the only way to have a **real Kosher kitchen** at home. This means a kitchen that enables the **available space to be optimized**, even the smallest spaces; in order to **prevent all contamination between foods** and **simplify the activities** required so as to comply with the religious rules. **Obviously without neglecting design...**



Ego\_42  
Milano, private home



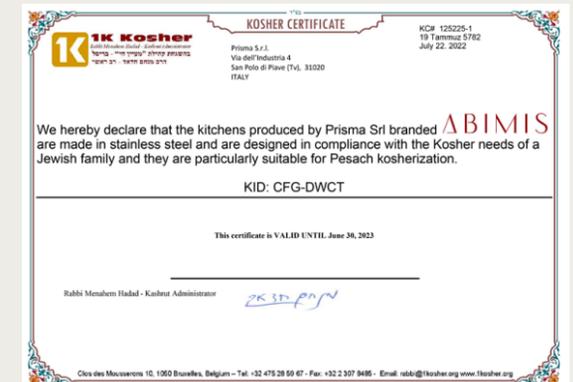


EGO\_21  
Monaco, private home

# Abimis kitchens have Kosher certification.

Abimis has obtained international Kosher certification for its kitchens ([www.digitalkosher.com](http://www.digitalkosher.com)) as they comply with the *Kasherut* laws.

The “Kosher Certificate”, issued by the Rabbi Menahem Hadad on behalf of the organization 1K Kosher in Brussels, commented that Abimis kitchens *“...are made in stainless steel and designed in compliance with the Kosher needs of a Jewish family and they are particularly suitable for Pesach kosherization”*.



# The characteristics of Abimis Kosher kitchens.

ABIMIS IS THE BEST PARTNER FOR MAKING KOSHER KITCHENS FOR VARIOUS REASONS:

- Abimis kitchens **exploit every centimetre**, in order to **guarantee clearly separate spaces for sets** of saucepans and dishes for meat and milk.



- Abimis designs kitchens with **containers and drawers that are clearly separate for different foods**. To make everything simpler, it can also provide **customized handles** with any engraved writing (e.g. **meat, milk or yeast**) in any language, including Hebrew.



- And precisely because they are made entirely of stainless steel, both outside and inside, Abimis kitchens are really easy to clean. To **facilitate thorough spring cleaning**, Abimis kitchens can have **extractable shelves** and **internal compartments with rounded corners**. This means they are “Pesach proof”!

- **All the steel modules and elements of Abimis kitchens** – tops, containers, backs, etc. - are joined with invisible welds. This means **all cracks or joins** where dirt and remains of food or yeast could collect **are eliminated**. This has a double advantage: aesthetic (the kitchen is a “single block” and is more attractive) and practical (it is much easier to clean and “kosherize”).

- Finally, on request, Abimis can supply and install all the **best electrical appliances with integrated “Sabbath mode”**.





EGO\_09  
Milano, private home

# ABIMIS

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