



V E S S I™

FERMENTOR & DISPENSER

Use & Care Guide



W LABS
WHIRLPOOL CORPORATION

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VESSI™ FERMENTOR & DISPENSER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

 **DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

 **WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

The above warning applies to electrical components within this product only. Components within this product that contact the beverage do not contain the chemicals referred to in the above warning.

VESSI™ FERMENTOR & DISPENSER SAFETY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

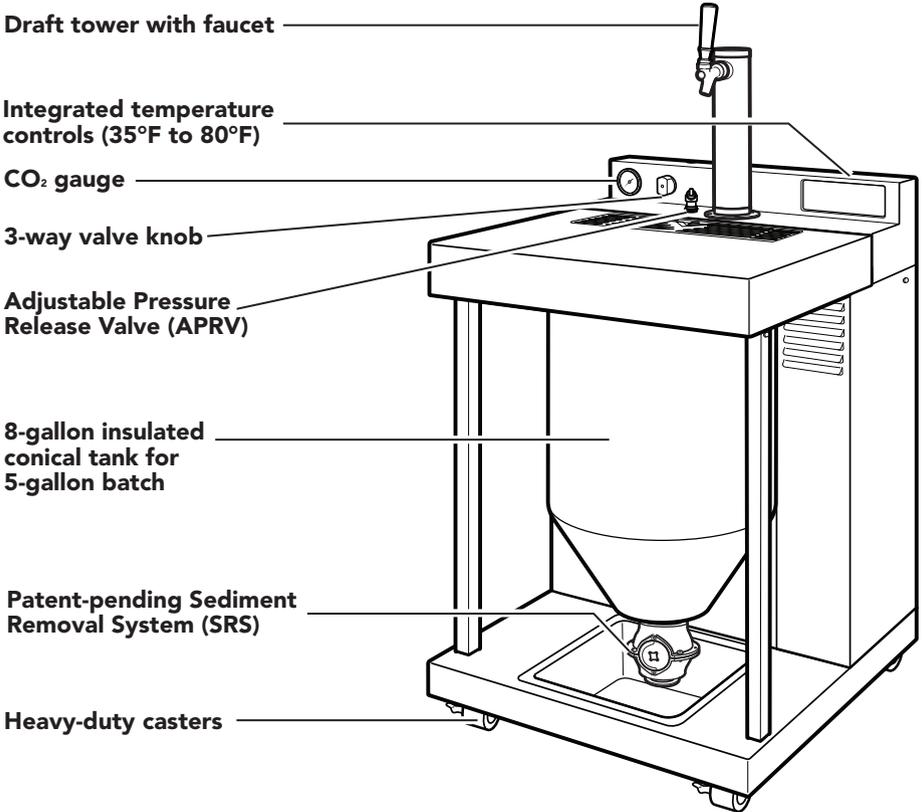
1. Read all instructions.
2. Plug into a grounded 3 prong outlet.
3. Do not remove ground prong.
4. Do not use ungrounded (2 prong) adapters.
5. Do not use an extension cord.
6. Disconnect power before servicing.
7. Disconnect power before manually cleaning the inside components.
8. Replace all parts and panels before operating the fermentor.
9. Keep flammable materials and vapors, such as gasoline, away from fermentor.
10. Use nonflammable cleaners.
11. Use two or more people to move and install Vessi™ Fermentor & Dispenser.
12. This fermentor is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
13. Children should be supervised to ensure that they do not play with the fermentor.
14. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. For assistance, call our Customer eXperience Center at 1-866-220-8493.

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

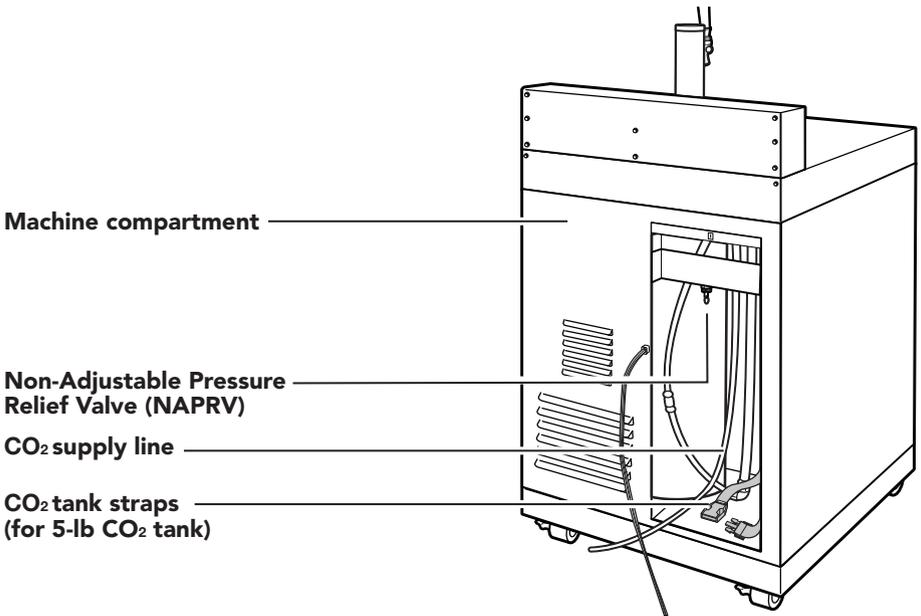
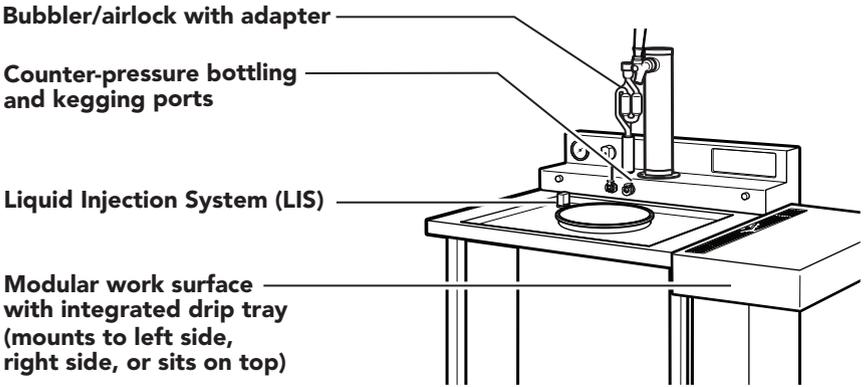
VESSI™ FERMENTOR & DISPENSER OVERVIEW

PARTS AND FEATURES



VESSI™ FERMENTOR & DISPENSER OVERVIEW

PARTS AND FEATURES



VESSI™ FERMENTOR & DISPENSER OVERVIEW

FROM PITCH TO POUR IN AS LITTLE AS 7 DAYS*

FERMENT BEER	CLEAR SEDIMENT	DISPENSE AND ENJOY
		
Pitch Yeast Set Temperature Set Pressure	Use Removal System Add Flavors	Pour Bottle Keg

Dispense a ready-to-drink light blonde ale in as little as 7 days* instead of weeks – all while exerting more control over the entire fermentation and finishing process.

Speed

Vessi™ Fermentor & Dispenser stays pressurized the entire time so that what's inside stays carbonated. This means there is no need to bottle condition/carbonate** or force carbonate your beer, cutting days out of your timeline.

Ease

Once the fermentation mixture is in the tank, there is no more transferring. There is no need to siphon, lift, or jacket either. Everything you need is in one convenient tank with everything on hand to control the fermentation and finishing process. This allows you to set the temperature to anywhere between 35°F and 80°F, regardless of whether you are in a 32°F or 90°F environment.

Confidence

Vessi™ Fermentor & Dispenser helps you reduce the variables that can make good beer go bad by creating a more controlled environment. Temperature and pressure control, plus a construction that's designed to minimize exposure to light and oxygen, combine to control beer quality. The heating and cooling system helps reach an optimal fermentation and finishing environment with less effort. So, when it's all said and done, this means great beer.

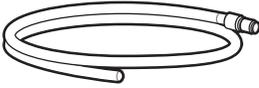
*Light blonde ale 3.3% ABV with use of clarification agent

**Bottling accessory sold separately

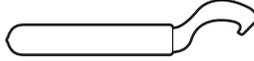
VESSI™ FERMENTOR & DISPENSER PARTS AND ACCESSORIES

TOOLS AND PARTS PROVIDED

Beverage port
cleaning line



Faucet wrench



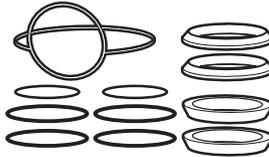
SRS handle



Sediment Removal
System (SRS)



SRS rebuild kit



- 1 double ring gasket
- 4 large black o-rings
- 2 small black o-rings
- 2 white ball seats
- 2 white end cap seats

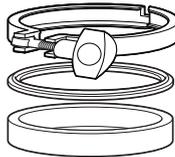
Bubbler/air lock



1/8" hex wrench



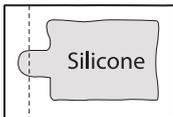
8" cleaning cap,
gasket, and tri-clamp
(factory installed)



2" cleaning cap,
gasket, and tri-clamp
(factory installed)



5 – Silicone
grease packets



TOOLS NEEDED

- #2 Phillips screwdriver
- 7/16 wrench
- Large adjustable wrench

VESSI™ FERMENTOR & DISPENSER PARTS AND ACCESSORIES

PARTS AND ACCESSORIES NEEDED

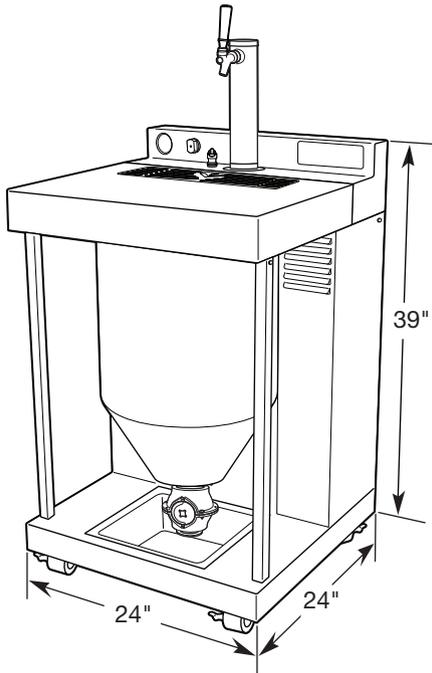
Recommended Basic Fermenting Equipment (not included)

5-lb food grade CO ₂ tank*	Spray bottle
90° squeeze bottle*	1/2-gallon pitcher
No-rinse sanitizer*	All purpose brush/toothbrush
Brewers detergent*	Dip tube brush for draft and CO ₂ lines
Graduated cylinder*	Non-scratch scrub sponge
Hydrometer*	
Thief (for taking samples)	
*Highly recommended	

Additional Useful Tools and Accessories (not included)

Brew kettle	Spatula
Large stainless steel spoon	Faucet lock (to keep faucet from moving)
Thermometer	Spray bottle
Wort chiller	2" tri-clamp/hose (for cleaning)
Measuring equipment	Kegging equipment
Siphon tube	5-gallon keg
Faucet plug	Vessi™ Fermentor & Dispenser bottler
5-gallon bucket	Clarification agent
Scissors	

PRODUCT DIMENSIONS



ELECTRICAL REQUIREMENTS

⚠️ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

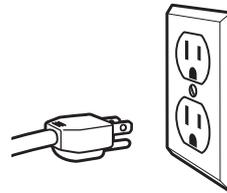
Failure to follow these instructions can result in death, fire, or electrical shock.

Voltage: 115 VAC

Frequency: 60 Hz

Current: 1.7 Amps

Plug into a grounded 3 prong outlet.



LOCATION REQUIREMENTS

⚠️ WARNING

Explosion Hazard

Keep flammable materials and vapors, such as gasoline, away from VESSI™ Fermentor & Dispenser.

Failure to do so can result in death, explosion, or fire.

IMPORTANT: Place the Vessi™ Fermentor and Dispenser in a well-ventilated area where it can remain for the duration of the fermenting process and dispensing period.

⚠️ WARNING

Explosion Hazard

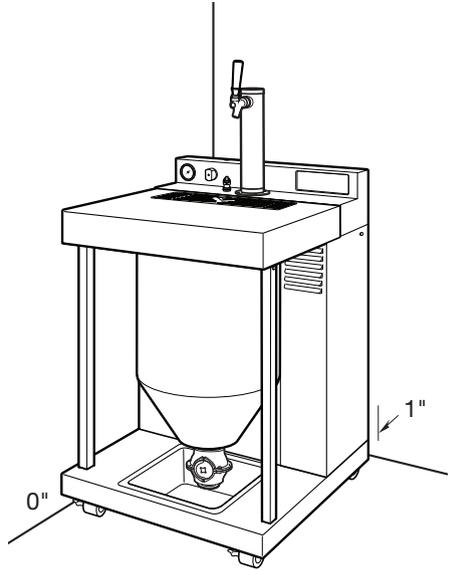
Do not store CO2 tank in areas that reach temperatures above 125°F.

Doing so can result in death, explosion, or serious injury.

Vessi™ Fermentor & Dispenser is designed to function (i.e., to ferment and dispense) in ambient environments that are between 32°F and 90°F.

Place the Vessi™ Fermentor & Dispenser on a flat, level surface.

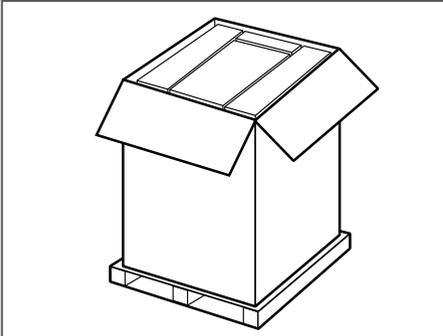
LOCATION CLEARANCES



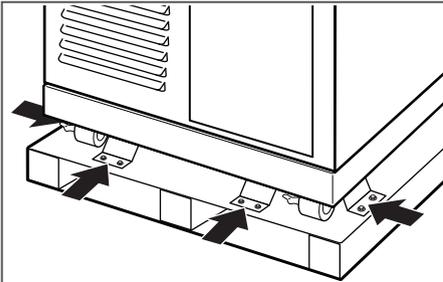
To back wall: 1"
To side wall(s): 0"

SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER

UNPACKING



- 1** Cut straps, open top flaps, and remove foam blocks and corner posts. Lift the carton off. Dispose of/recycle all packaging materials.



- 2** Using a $\frac{7}{16}$ wrench, remove the 4 shipping brackets.

⚠️ WARNING

Excessive Weight Hazard

Use two or more people to move and install VESSI™ Fermentor & Dispenser.

Failure to do so can result in back or other injury.

- 3** Using 2 or more people, lift the fermentor from the pallet.

- 4** The Vessi™ Fermentor & Dispenser has 2 swivel casters in the rear and 2 non-swivel locking casters in the front. Push the fermentor from the front, keeping the swivel casters forward for proper steering.
Set the fermentor in place and, if desired, lock the 2 front casters.

- 5** Remove accessory bag from inside the vessel and from the base shelf. Unpack and dispose of/recycle all packaging materials.

INSTALLING THE CO₂ TANK

⚠️ WARNING

Asphyxiation Hazard

Do not use a CO₂ tank larger than 5 lbs.

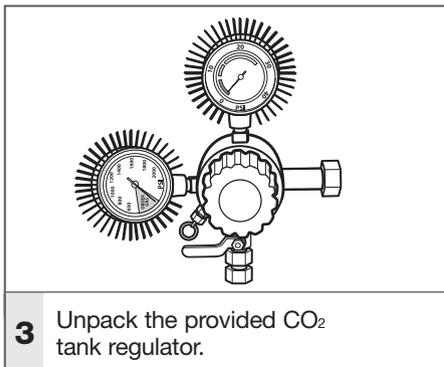
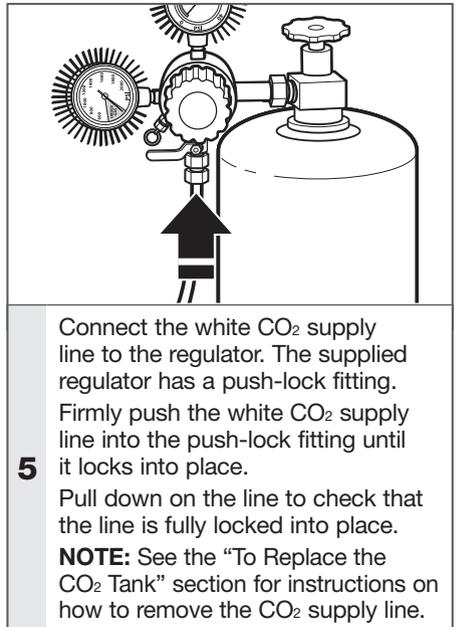
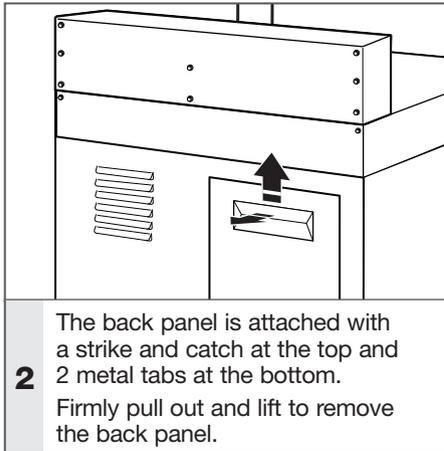
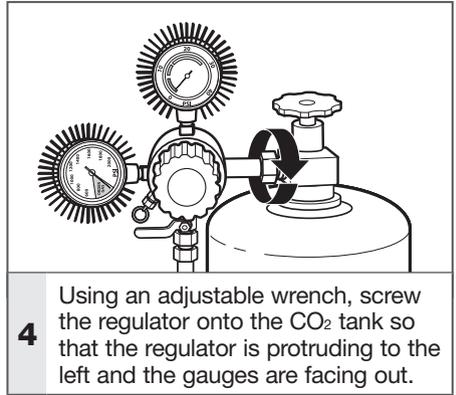
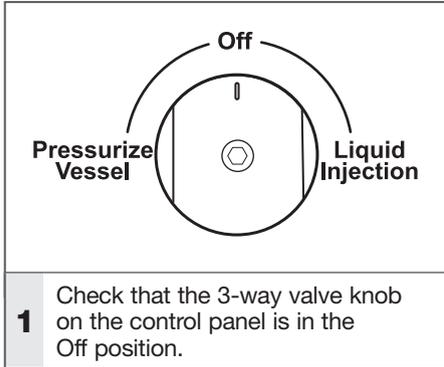
Doing so can result in death or serious injury.

A 5-lb food grade CO₂ tank (to be installed inside the fermentor) is needed. One may be rented from a gas supply company.

IMPORTANT: Reference all warnings provided with the CO₂ tank.

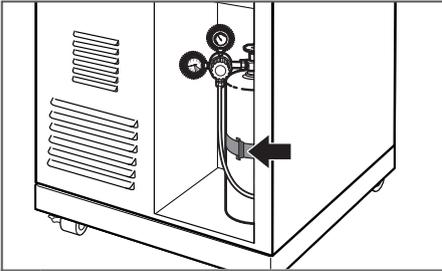
SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER

TO INSTALL THE CO₂ TANK

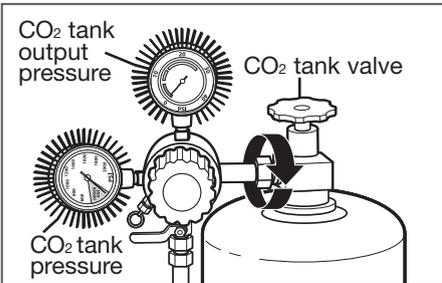


IMPORTANT: Make sure the 3-way valve knob on the control panel is in the Off position.

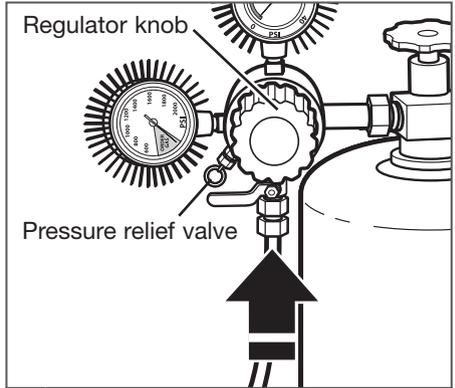
SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER



- 6** Place the CO₂ tank into the compartment and secure with the provided strap.

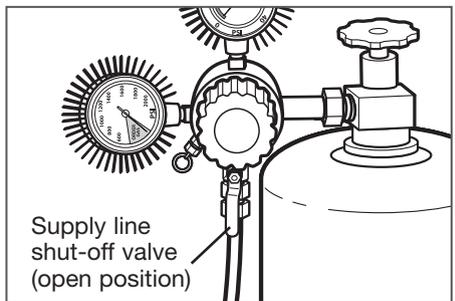


- 7** Open the CO₂ tank valve. The top gauge will measure the CO₂ tank output pressure to the fermentor. The gauge on the left will display the CO₂ tank pressure. The CO₂ tank output pressure should be approximately 15 to 20 psi.



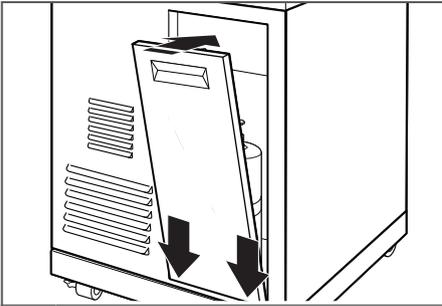
- To increase CO₂ tank output pressure, turn the regulator knob clockwise while monitoring the pressure on the output gauge. To decrease CO₂ tank output pressure, alternately turn the regulator knob a 1/4 turn counterclockwise and release pressure using the pressure relief valve. Listen for any gas leaks.
- 8**

NOTE: The CO₂ tank output pressure should be approximately 5 psi above your intended fermentation pressure.



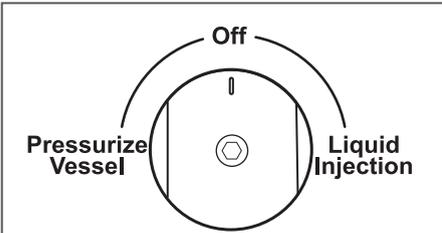
- 9** Open the supply line shut-off valve. **NOTE:** Valve is open when the lever is in the down position.

SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER



10

Reinstall the back panel by placing the tabs in the slots at the bottom of the cabinet and firmly pushing the strike at the top of the panel into the catch on the cabinet.

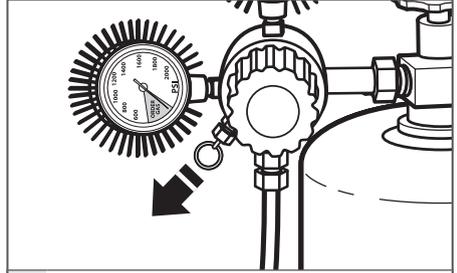


11

The gas system is now ready for use. The 3-way valve on the control panel determines whether the gas pressure is off, pressurizing the LIS or pressurizing the fermentation vessel.

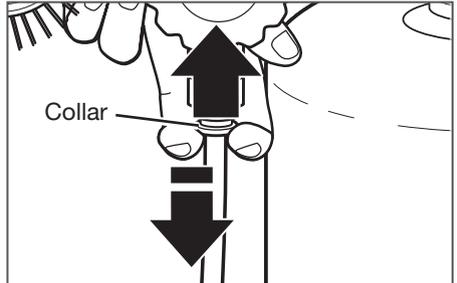
TO REPLACE THE CO₂ TANK

1 Close the CO₂ tank valve.



2

Relieve pressure to the gas line by pulling on the regulator pressure relief valve.



3

Remove white CO₂ supply line from the regulator. Press up on the collar while pulling down on the gas line.

NOTE: Remove the CO₂ tank regulator before taking the empty CO₂ tank to be refilled.

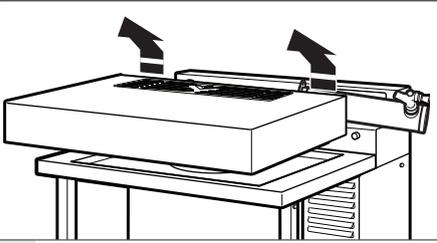
4

Repeat steps 1 through 9 in the "Install CO₂ Tank" section to reinstall the CO₂ tank.

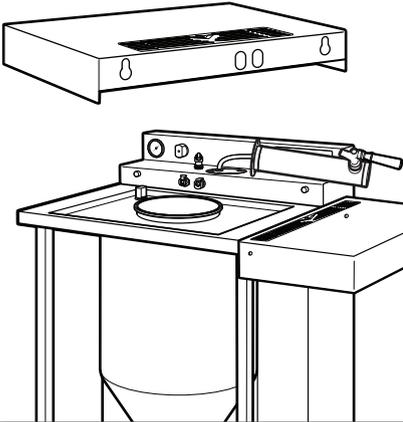
SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER

PREPARING VESSI™ FERMENTOR & DISPENSER FOR USE

- 1 Remove all protective film from the fermentor.

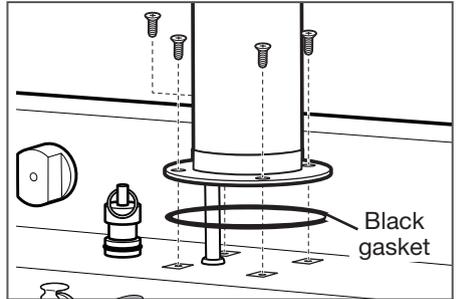


- 2 Remove the modular work surface from the top of the cabinet.

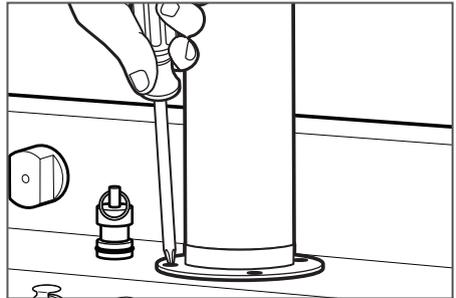


- 3 If desired, attach the modular work surface using the keyhole slots and posts located on either side of the cabinet.

NOTE: If the fermentor is being placed adjacent to or in a cabinet, the posts and shims can be removed for a flush fit.



- 4 Install the faucet tower.
Remove the faucet tower from its packaging.
Remove the 4 screws holding the black gasket to the console.
Align the faucet tower and black gasket with the 4 screw holes in the console.



- 5 Loosely screw in all 4 stainless steel screws provided, then hand-tighten all screws.

CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER

IMPORTANT: Make sure all equipment is properly cleaned and sanitized. Failure to follow these recommended steps could result in unsatisfactory results.

Make sure the vessel is not pressurized. For depressurizing instructions, see steps 1 and 2 in “Cap Removal for Stirring or Adding Ingredients” in the “Adding Ingredients/Stirring Beverage” section.

NOTE: For best results, clean and rinse immediately after each use and sanitize just prior to your next use.

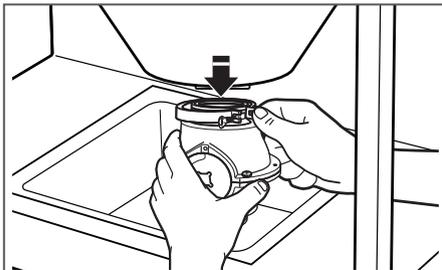
1

Use warm water to prepare a 1-gallon bucket of mild detergent (such as liquid dish soap) for cleaning of the SRS, and 3 gallons of sanitizing liquid in a bucket. Follow sanitizer manufacturer's directions.

IMPORTANT: Do not use bleach to sanitize the fermentor. Bleach can damage stainless steel surfaces and will void the warranty. Do not place SRS components in the dishwasher.

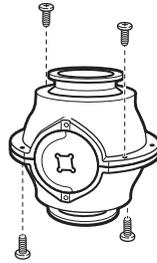
HELPFUL HINT: We recommend using STAR SAN® sanitizer. For ordering information, see the “Accessories and Supplies” section.

DISASSEMBLING THE SEDIMENT REMOVAL SYSTEM (SRS)



2

Unpack or remove the SRS from the vessel by unscrewing the tri-clamp.



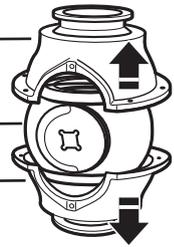
3

Remove the 4 screws using the provided 1/8" hex wrench.

Stainless steel end cap

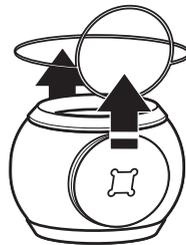
Ball assembly

Stainless steel end cap



4

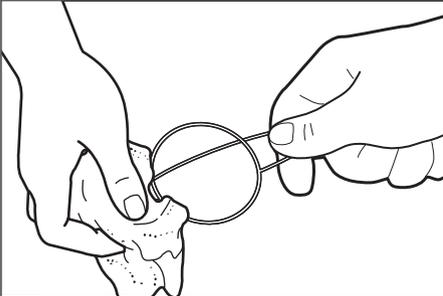
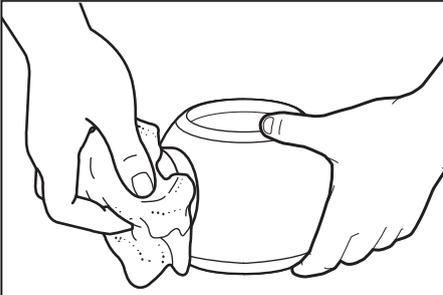
Remove both stainless steel end caps and separate from the ball assembly.



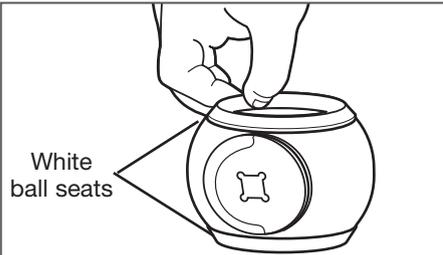
5

Remove the double-ring gasket from the ball assembly.

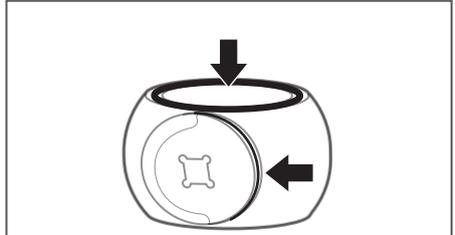
CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER



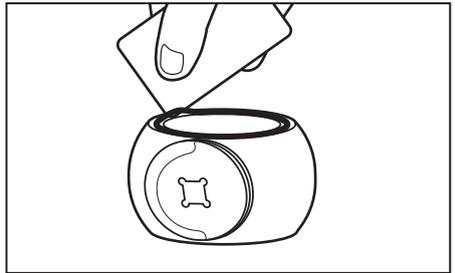
6 Using a paper towel, remove the silicone grease from the ball stem and double-ring gasket.



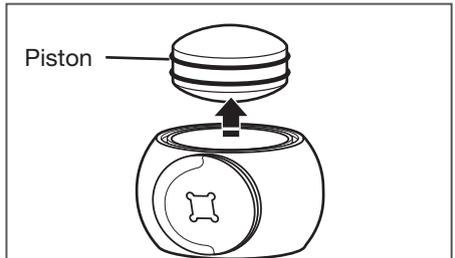
7 Remove the 2 white ball seats from the clear plastic ball. Insert a fingernail into the crevice between the white ball seat and clear plastic ball to pry loose.



8 Remove the 2 large black o-rings from the grooves in the ball.

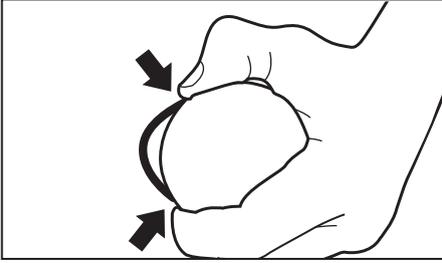


HELPFUL HINT: You can use a credit card to pry any of the large o-rings out of the grooves.

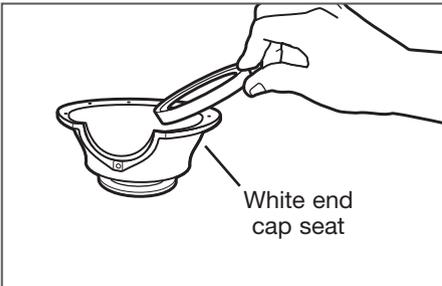


9 Remove the piston from the inside of the ball by pushing it out with your thumbs. Remove the 2 small black o-rings from the piston.

CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER

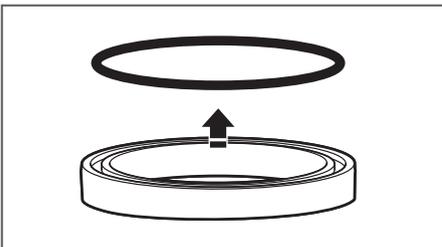


HELPFUL HINT: Squeeze the o-ring while sliding your fingers together to stretch the small o-ring out of the groove. This will enable you to grasp the o-ring to remove it.



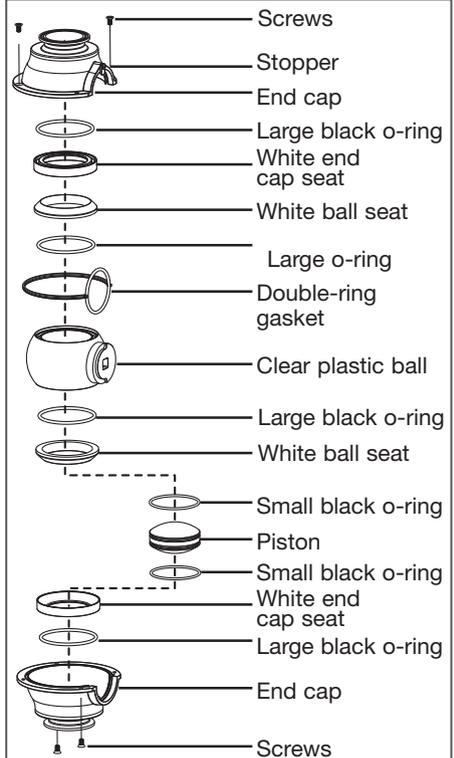
10

Remove the 2 white end cap seats from the end caps. Insert a fingernail into the crevice between the white end cap seat and stainless steel end cap to pry loose.



11

Remove the large black o-ring from the groove in the back of each of the white end cap seats. Use of a credit card may be helpful.



12

Place all components into a bucket of mild detergent and let them soak for a minimum of 15 minutes. Scrub all the SRS components with an all-purpose brush, then transfer them to a bucket of warm rinse water. Transfer components to a bucket of sanitizing liquid and let sit for 5 minutes.

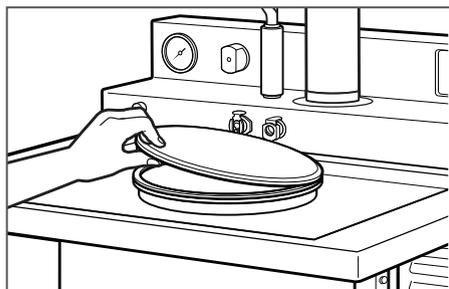
HELPFUL HINT: You can complete these transfers as you are working through the vessel cleaning process.

CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER

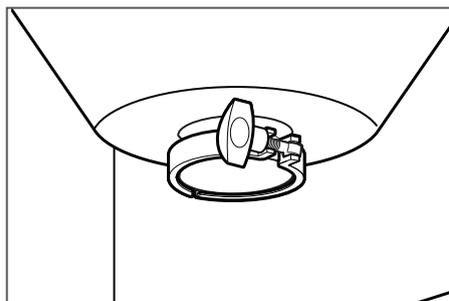
REMOVE HEAVY SOLIDS FROM VESSEL

- 1 Prepare at least 2 gallons of brewers detergent.

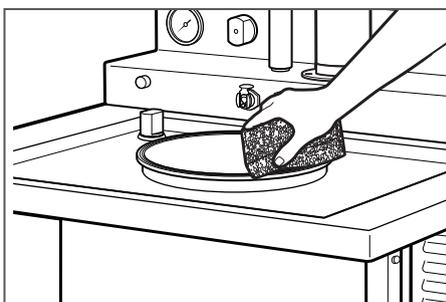
HELPFUL HINT: PBW® (Powdered Brewery Wash) is a standard detergent used in this application. For ordering information, see the “Accessories and Supplies” section. We recommend mixing brewers detergent in a standard 5-gallon bucket.



- 2 Remove the 8" stainless steel cap, gasket, and tri-clamp. Add them to the bucket of brewers detergent.



- 3 Check that the 2" cap is attached to the bottom of the fermenting vessel and that the tri-clamp is securely hand-tightened.

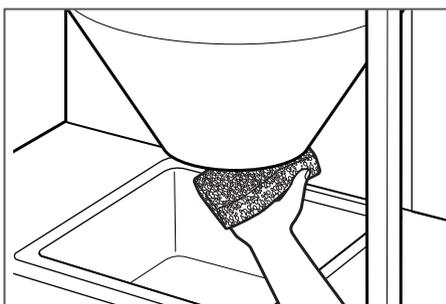


- 4 Pour 2 quarts (64 oz) of prepared brewers detergent liquid into the vessel. Using a non-scratch scrub sponge (not provided), scrub the inside of the vessel, as well as the groove and neck at the top of the vessel.

IMPORTANT: The inside of the fermentor has a polished finish. Use only non-scratch scrub sponges.

- 5 Remove the bottom 2" cap to empty contents into the collection pan.

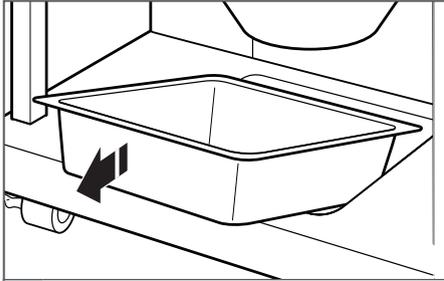
- 6 **IMPORTANT:** Inspect the interior of the vessel to ensure all solids are removed before proceeding. If needed, use additional water to rinse solids from the vessel.



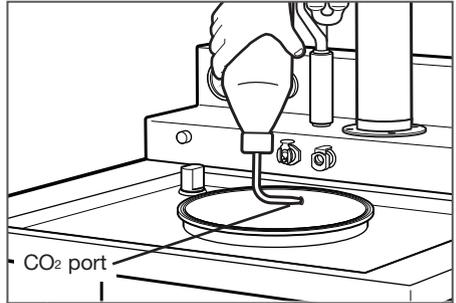
- 7 Using a non-scratch scrub sponge, scrub the groove and neck at the bottom of the vessel.

CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER

- 8** Clean the 2" cap, gasket, and tri-clamp in brewers detergent. Rinse and replace on the bottom of the vessel. Hand-tighten only.

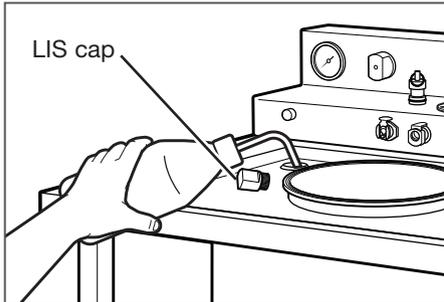


- 9** Remove the collection pan and dispose of the contents. Replace the collection pan.



- 2** Using the 90° squeeze bottle, inject brewers detergent liquid into vessel CO₂ port located on the throat of the vessel. Use a dip tube brush (not provided) to clean inside the CO₂ port.

THOROUGH CLEANING OF VESSEL AND DISPENSING LINES



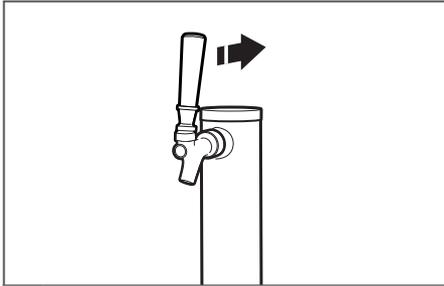
- 1** Fill a 90° squeeze bottle (not provided) with brewers detergent. Remove the LIS cap and inject prepared brewers detergent liquid into the LIS reservoir until it slightly overflows. Place the LIS cap into brewers detergent and let soak for 1 minute. Replace cap. Let the LIS reservoir soak for at least 15 minutes.

- 3** Refill the 90° squeeze bottle and use the entire contents to coat the inside of the vessel. Scrub the inside of the vessel as well as the groove and neck at the top of the vessel using a non-scratch scrub sponge.

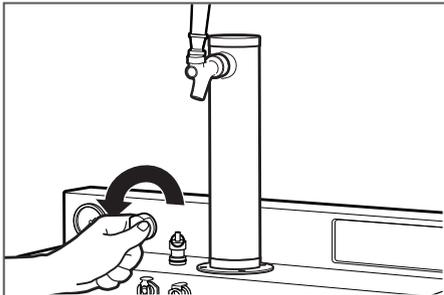
- 4** Remove the 8" stainless steel cap, gasket, and tri-clamp from the brewers detergent. Scrub with a non-scratch scrub sponge and rinse. Replace the 8" stainless steel cap onto the vessel. See "Sealing the Vessel" in the "Preparing for Fermentation" section.

CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER

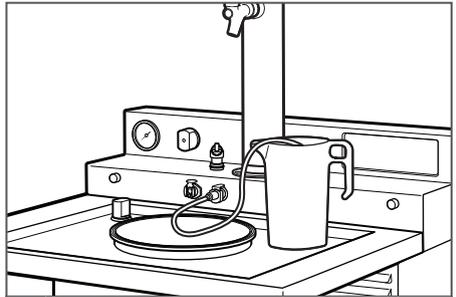
CLEANING THE BEVERAGE LINES



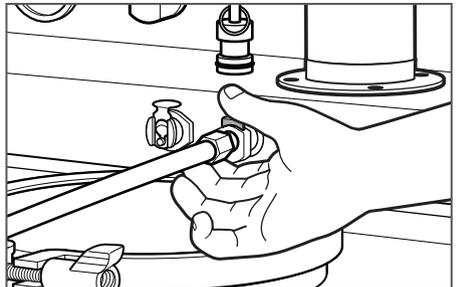
- 1** Verify that the faucet handle is in the off position (pushed all the way back).



- 2** Turn the 3-way valve knob to the **PRESSURIZE VESSEL** position until the console pressure gauge reads 10 psi. Turn the 3-way valve knob to **OFF**. This pressurizes the vessel to enable cleaning.

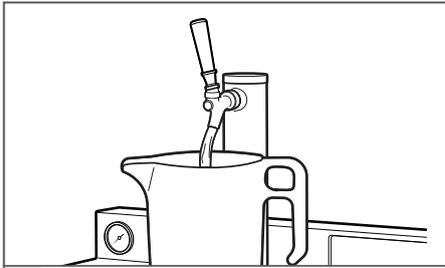


- 3** **IMPORTANT:** Liquid will begin flowing immediately when the beverage line is inserted into the beverage port. Be sure to have a container ready to catch the liquid. Also be prepared to disconnect the beverage port after 2-3 seconds. (See step 4.) Place the beverage port cleaning line on the beverage port to start the flow of liquid. Allow to flow for 2-3 seconds until clear liquid is being dispensed.



- 4** Disconnect the beverage port cleaning line to stop the flow of liquid. To disconnect the beverage port cleaning line, press on the gray tab to release. Connect and disconnect the beverage port cleaning line 2 times to help clean the fittings.

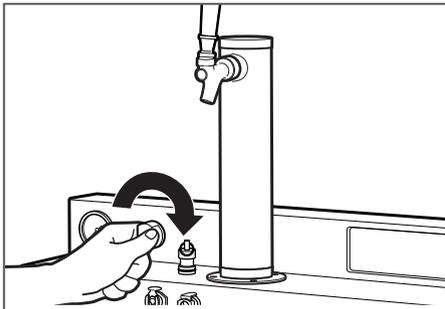
CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER



- 5** Open the faucet for 2-3 seconds until clear liquid is being dispensed. Turn the faucet handle off and on a few times while the liquid flows through the lines. This ensures that the faucet is cleaned.* Liquid can be collected in a pitcher or any other container.

*If using a faucet from another manufacturer, check their cleaning instructions.

- 6** Allow the faucet and draft line to soak for 15 minutes.



- 7** Turn the 3-way valve knob to the LIQUID INJECTION position. Flush the LIS until you hear bubbling in the vessel. This should take 2-3 seconds. Turn the 3-way valve knob to OFF. This will empty the LIS of the liquid.

- 8** Reconnect the beverage port cleaning line. Open the faucet and let drain until all liquids are removed. Make sure the pressure in the vessel has reached 0 psi.
- NOTE:** All liquid is removed when CO₂ blows through the line. More pressure may need to be added if the pressure gauge reads 0 psi and liquid is still present.

RINSING

- 1** Remove the 8" stainless steel cap, gasket, and tri-clamp and place in warm rinse water.

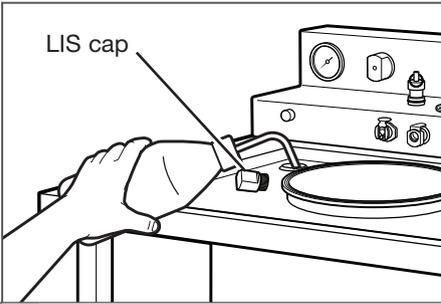
- 2** Repeat sections "Thorough Cleaning of Vessel and Dispensing Lines" and "Cleaning the Beverage Lines" using warm rinse water in place of brewers detergent to thoroughly rinse the Vessi™ Fermentor & Dispenser.
- NOTE:** The 15-minute soak times are not required for the rinsing process.

SANITIZING

- 1** Fill a 90° squeeze bottle with prepared sanitizing liquid.

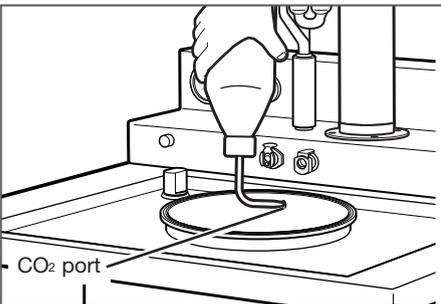
- 2** Remove the 8" stainless steel cap, gasket, and tri-clamp and place in sanitizing liquid along with the SRS components.

CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER



- 3** Remove the LIS cap and pour prepared sanitizing liquid into the LIS reservoir until it slightly overflows. Place the LIS cap into sanitizing liquid with the SRS components. Let the LIS and cap soak according to the sanitizer manufacturer's instructions. Replace cap.

- 4** Refill the 90° squeeze bottle with sanitizing liquid. Coat the inside of the vessel as well as the groove and neck at the top of the vessel with the sanitizing liquid. **IMPORTANT:** Ensure all surfaces have been coated with the sanitizing liquid.



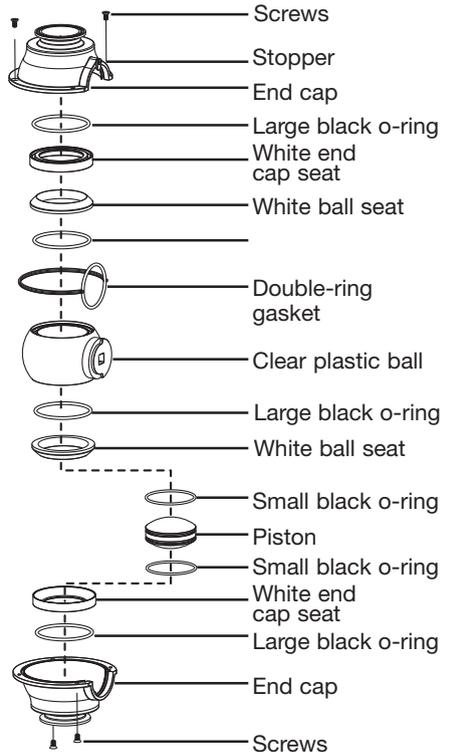
- 5** Inject sanitizing liquid into the vessel CO₂ port. Empty the remaining contents of the 90° squeeze bottle into the vessel.

- 6** Remove the 8" stainless steel cap, gasket, and tri-clamp from the sanitizing liquid. Replace onto the vessel.

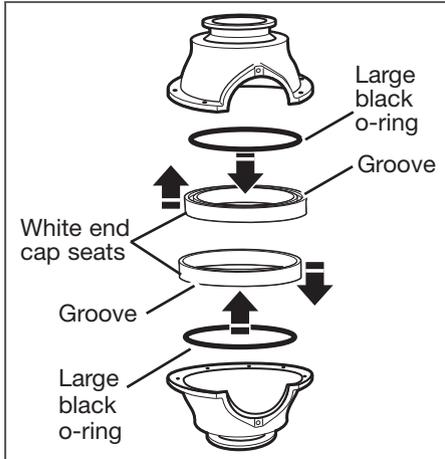
- 7** Repeat the "Cleaning the Beverage Lines" section using sanitizing liquid to thoroughly sanitize the Vessi™ Fermentor & Dispenser. **NOTE:** Follow the sanitizer manufacturer's recommended soak times.

See the "Sediment Removal System (SRS) Assembly" section to reassemble the SRS.

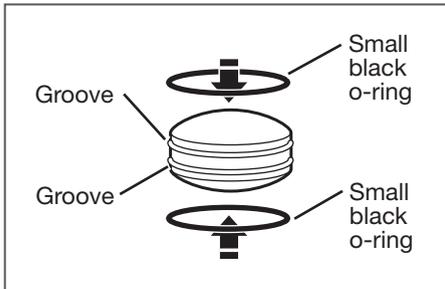
SEDIMENT REMOVAL SYSTEM (SRS) ASSEMBLY



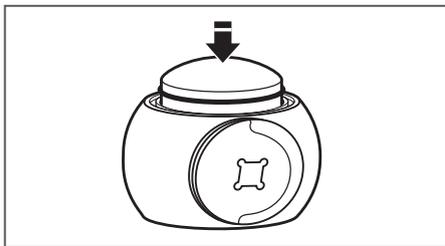
CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER



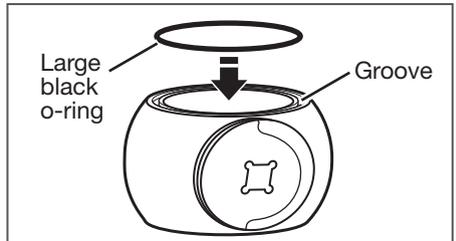
1 Insert the large black o-rings into the grooves of the white end cap seats. Place the end cap seats into the stainless steel end caps.



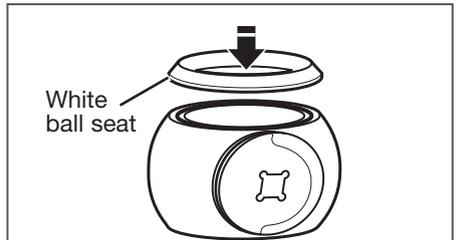
2 Insert the 2 small black o-rings into the grooves of the piston.



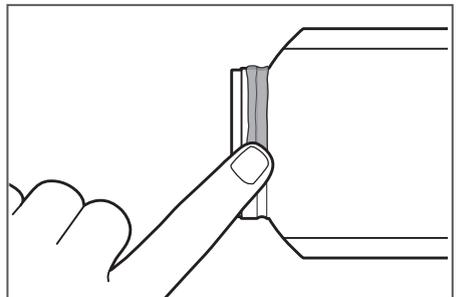
3 Insert the piston halfway down into the clear plastic ball.



4 Insert a large black o-ring into the groove on the top of the clear plastic ball.



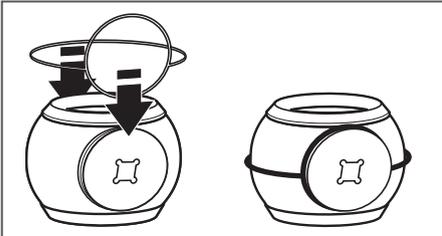
5 Insert a white ball seat onto the top of the clear plastic ball. Repeat steps 4 and 5 for the bottom ball seat.



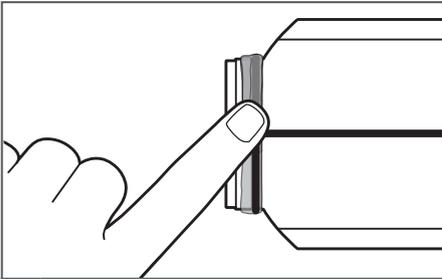
6 Apply silicone grease (provided) around the ball stem.

HELPFUL HINT: We recommend using HUSKEY™ HVS-100 silicone grease. For ordering information, see the “Accessories and Supplies” section.

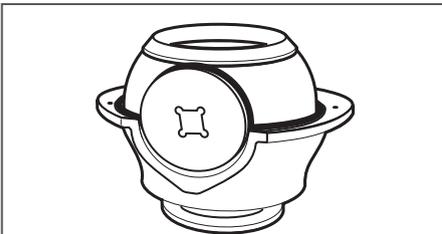
CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER



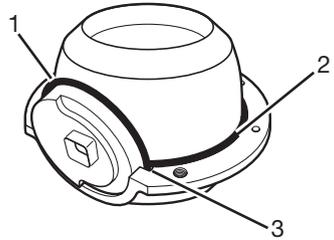
- 7** Place the double-ring gasket onto the clear plastic ball. Ensure that the gasket is positioned level on the plastic ball.



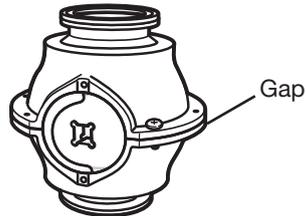
- 8** Apply silicone grease to the outside of the double-ring gasket.



- 9** Place the plastic ball assembly into the bottom stainless steel end cap.

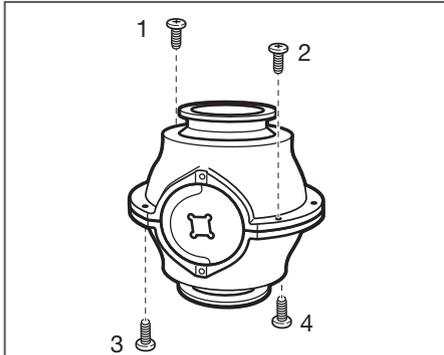


- 1** - Check that the smaller circle on the gasket is tight against the plastic ball assembly.
- 2** - Check that the gasket is fully seated inside the stainless steel end cap groove.
- 3** - Check that the small gasket tabs on each side are fully seated in the groove.

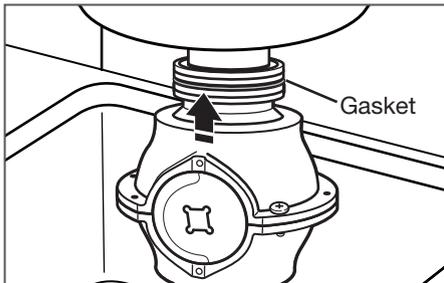


- 10** Gently replace the top stainless steel end cap. Make sure the gasket is properly seated into the grooves in the top stainless steel end cap. There should be a slight gap between the top and bottom stainless steel end caps.

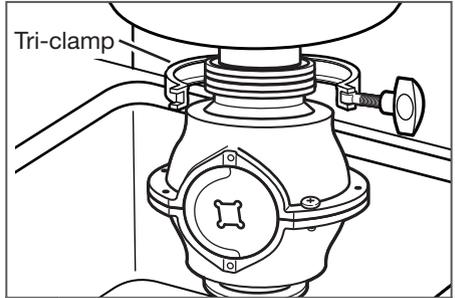
CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER



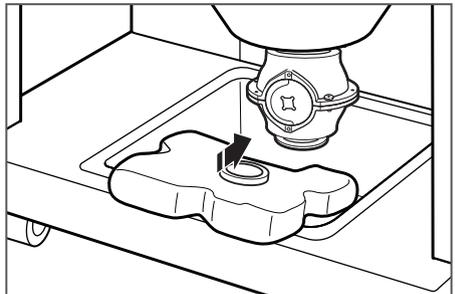
- 11** Using the supplied hex wrench, partially install the 2 top screws, then the 2 bottom screws. Fully tighten all 4 screws. The gap should now be closed.



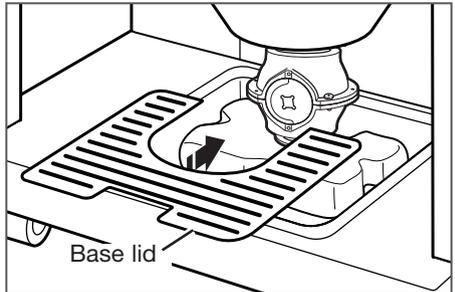
- 12** Remove the 2" stainless steel cap from the bottom of the vessel. Align the gasket and the SRS with the 2" opening at the bottom of the vessel.



- 13** Attach the SRS with the tri-clamp and hand-tighten.



- 14** Slide the purge tank onto the bottom of the SRS. Ensure that the purge tank is fully engaged.



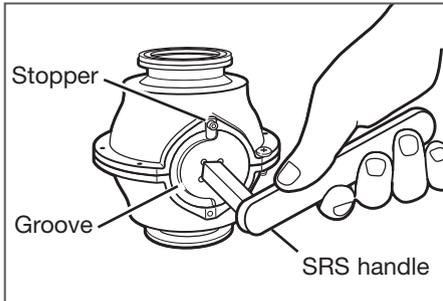
- 15** Replace the base lid.

CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER

PRESSURE/LEAK TESTING

- 1** Remove the 8" stainless steel cap, gasket, and tri-clamp and add 15-20 oz of sanitizer liquid to the vessel. Replace the 8" stainless steel cap, gasket, and tri-clamp.

- 2** Turn the 3-way valve knob to the PRESSURIZE VESSEL position until the console pressure gauge reads 10 psi. Turn the 3-way valve knob to OFF.



- 3** Insert the SRS handle and turn 180° to the end of the groove to allow sanitizing liquid to dispense into the purge tank. Turn the handle back to the original position.
NOTE: The groove may be on the left or right and the stopper may be on the top or bottom, depending upon your assembly. This is normal.

Check for any liquid leaking from the SRS.

If there are no leaks:

Continue turning the handle back and forth until all sanitizer has been removed from the system. Open the faucet to release all CO₂ pressure from the vessel.

If there are leaks:

- 4** Drain all of the sanitizer through the faucet. Leave the faucet open to release all CO₂ pressure from the vessel.

Remove and disassemble the SRS. Reassemble, following the procedure in the "Sediment Removal System (SRS) Assembly" section, then repeat steps 2 and 3 again.

USING YOUR VESSI™ FERMENTOR & DISPENSER

PREPARING FOR FERMENTATION

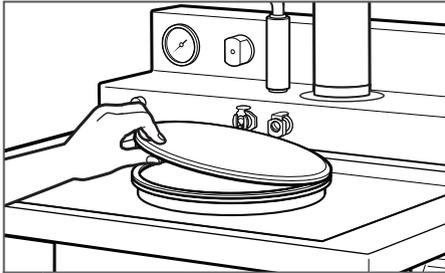
While waiting for your fermentation mixture to reach its required yeast pitch temperature, place your yeast pack, scissors, bubbler/air lock, and any equipment you will use to transfer your mixture into a sanitizing liquid.

IMPORTANT: Before transferring, ensure that the fermentation mixture is properly oxygenated.

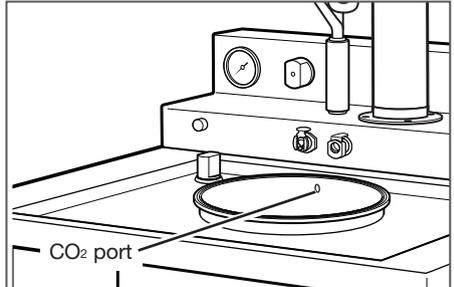
Methods include:

- Siphon spray
- Splashing and shaking - 40 seconds
- Whisking or stirring - 2-3 minutes
- Pure oxygen with a carb stone - up to 1 minute

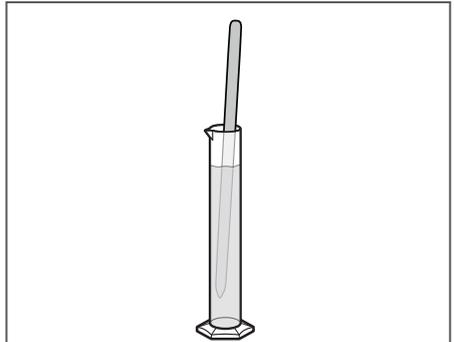
TRANSFER FERMENTATION MIXTURE



- 1 Remove the 8" stainless steel cap, gasket, and tri-clamp from the Vessi™ Fermentor & Dispenser.



- 2 Once the fermentation mixture has reached your recipe's required pitch temperature (see yeast package for recommended pitch temperatures), transfer the mixture into your Vessi™ Fermentor & Dispenser. Be sure to avoid splashing any fermentation mixture into the CO2 port.



- 3 Take a specific gravity measurement to determine your original gravity (OG). See the "Specific Gravity Measurement" section for more information.

USING YOUR VESSI™ FERMENTOR & DISPENSER

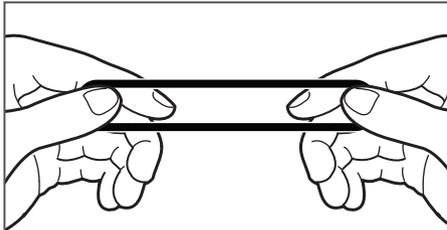
PITCHING THE YEAST

Retrieve the scissors and yeast pack from the sanitizing liquid. Open the yeast pack and pitch the yeast into the fermentation mixture. Be sure to pour the yeast directly into the center of the fermentation mixture to avoid getting it on any metal surfaces.

NOTE: Stirring the yeast into the mixture with a sanitized spatula is not necessary, unless the instructions on the yeast packet recommend it.

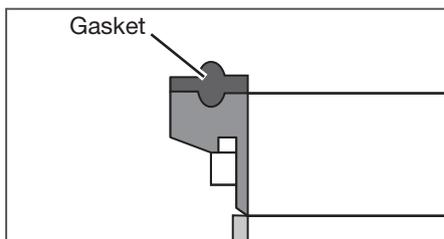
SEALING THE VESSEL

IMPORTANT: Failure to follow these steps can result in vessel gas leaks.

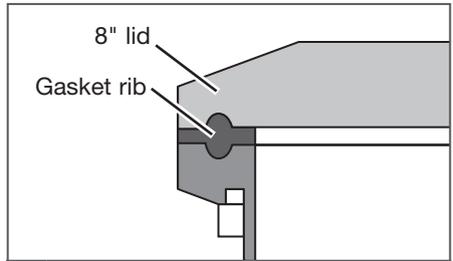


- 1 The vessel gasket may shrink slightly between uses. Stretch slightly (about 2") to resize.

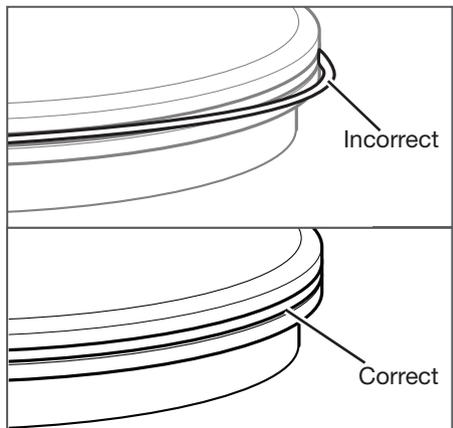
- 2 Put a fresh coating of sanitizing liquid on the gasket and lid, so they are wet to the touch.



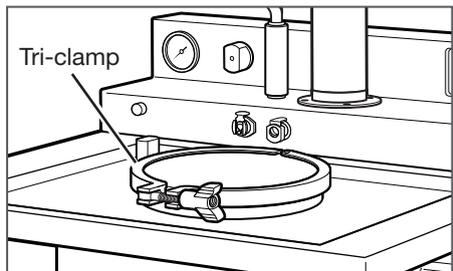
- 3 Place the gasket into the groove on the opening of the vessel. Ensure that the gasket rib is fully seated into the groove.



- 4 Place the 8" stainless steel cap on top of the gasket. Make sure that the gasket rib is fully seated into the groove in the cap.



- 5 Ensure that the gasket and cap have a uniform fit around the entire opening.

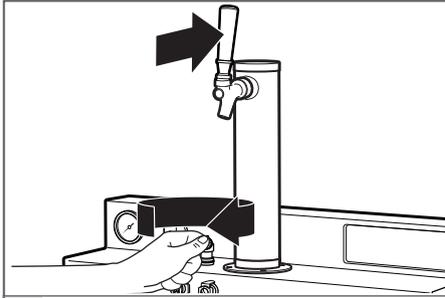


- 6 Use the tri-clamp to secure the cap to the vessel. Hand-tighten until snug, then tighten another full turn to secure.

USING YOUR VESSI™ FERMENTOR & DISPENSER

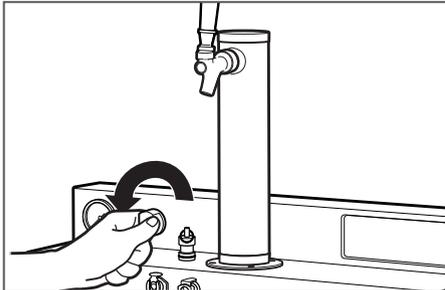
SETTING FERMENTATION PRESSURE

FERMENTING WITH PRESSURE



IMPORTANT: Check that the faucet is in the off/back position to avoid leakage during fermentation.

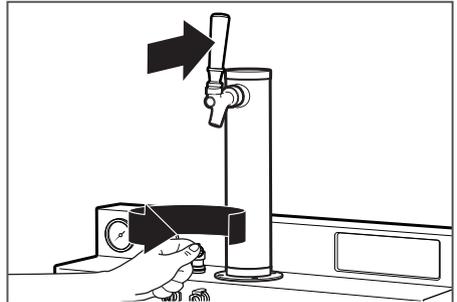
- 1 Turn the Adjustable Pressure Relief Valve (APRV) clockwise until it stops. The APRV is now set to the maximum pressure setting.



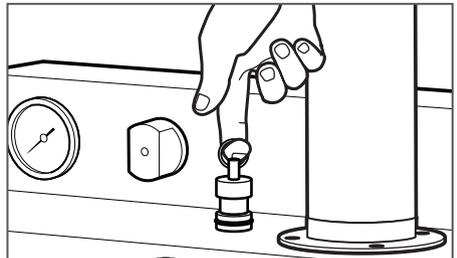
Turn the 3-way pressure knob to the left to PRESSURIZE VESSEL.

The pressure displayed on the gauge will rise. It is recommended that pressure be set at less than 15 psi for optimal fermentation.

- 2 Once the desired pressure is reached, turn the 3-way valve knob to OFF.



- 3 Turn the APRV counterclockwise. Listen closely for gas to begin to release. Stop turning the APRV immediately. Your fermentation pressure is now set.



- 4 Pull up on the APRV to release the pressure. Verify on the pressure gauge that the vessel pressure is at 0 psi.

NOTE: Pressure will naturally rise during the fermentation process. When the pressure in your vessel reaches your set pressure, all excess CO₂ will release.

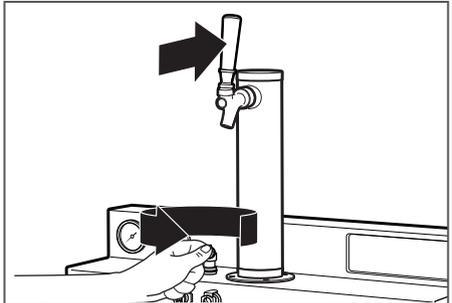
USING YOUR VESSI™ FERMENTOR & DISPENSER



Remove the bubbler/air lock from the sanitizing liquid.

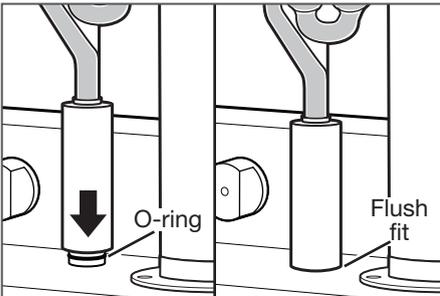
- 5** Make sure the inside of the bubbler adapter is coated with sanitizing liquid. This will help the adapter fit onto the APRV more easily. Fill the bubbler/air lock with sanitizing liquid to the MAX line.

FERMENTING WITHOUT PRESSURE



IMPORTANT: Check that the faucet is in the Off/back position.

- 1** Turn the APRV counterclockwise and remove the stem. Store for later use.

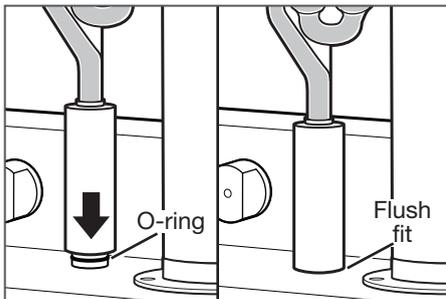


- 6** Press down on to the APRV, ensuring the adapter is fitted over the black o-ring and is flush with the console.



- 2** Remove the bubbler/air lock from the sanitizing liquid. Make sure the inside of the bubbler adapter is coated with sanitizing liquid. Fill the bubbler/air lock with sanitizing liquid to the MAX line.

USING YOUR VESSI™ FERMENTOR & DISPENSER



- 3 Press down on to the APRV ensuring the adapter is fitted over the black o-ring and is flush with the console.

SETTING THE TEMPERATURE

The Vessi™ Fermentor & Dispenser will manage its set temperature in room environments between 32°F to 90°F using its built-in heating and cooling system.

NOTE: If your set temperature is lower than your room temperature, expect condensation. This is normal.



- 1 Press the Start (⏻) button.

- 2 Press the SET TEMP button.
The Set Temp button will remain lit while in this mode.

- 3 Press the Up (▲) and Down (▼) arrows to set to the desired temperature (35°F to 80°F). The temperature is now set.
You may hear the cooling system running. This is normal.

- 4 Press the CURRENT TEMP button at any time to view the current temperature.
The Current Temp button will remain lit while in this mode.

NOTE: When the fermentor is in Current Temp display mode, the Up arrow will light if heating and the Down arrow will light if cooling.

MONITORING THE FERMENTATION PROCESS

Monitor pressure. Pressure should rise to the set pressure within 24 hours.

Monitor CO₂ release through the bubbler/airlock.

If you are not at your desired pressure after 24 hours, adjust the APRV.

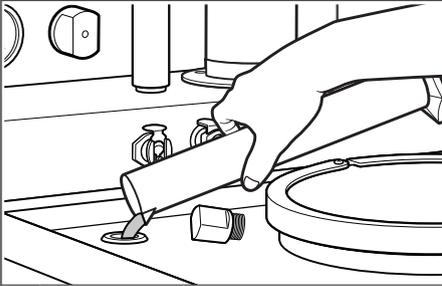
- If CO₂ is being released through the bubbler/air lock, but the pressure is above or below your set pressure, adjust the APRV as needed.
- If CO₂ is not being released through the bubbler/air lock and pressure is above your set pressure, adjust the APRV to lower the pressure.

LIQUID INJECTION SYSTEM (LIS)

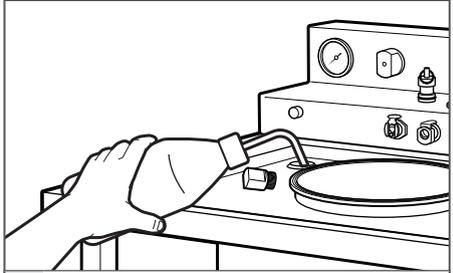
The LIS is a feature used to add liquid extracts, flavors, or clarification agents to the fermentation mixture. This allows you to add liquids without the need to expose your fermenting beverage to the outside environment.

- 1 Check and note the CO₂ tank output pressure on the CO₂ tank regulator.
Check that the 3-way valve knob is in the Off position.
Using the pull ring on the APRV, lower the vessel pressure to 5 psi less than the CO₂ tank output pressure.

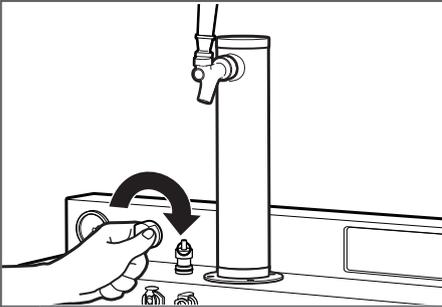
USING YOUR VESSI™ FERMENTOR & DISPENSER



- 2** Remove the LIS cap and pour up to 3 oz of liquid into the vessel. Replace the cap.



- 4** Using a 90° squeeze bottle, add a small amount ($\frac{1}{4}$ oz) of no-rinse sanitizer to the LIS. This step flushes the LIS for future use.



- Turn the 3-way valve knob to LIQUID INJECTION. Wait 3-4 seconds until you hear gas bubbling into the vessel. Turn to OFF.
- 3** Repeat steps 1 through 3 if you have more liquid to inject. Be sure to keep the vessel pressure at least 5 psi less than the CO₂ tank output pressure by pulling the ring on the APRV as necessary.

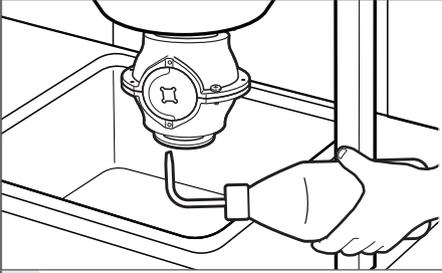
- 5** Turn the 3-way valve knob to LIQUID INJECTION. Wait 3-4 seconds until you hear gas bubbling into the vessel. Turn to OFF.

- 6** Using the 3-way valve knob, return the vessel pressure to your desired final pressure.

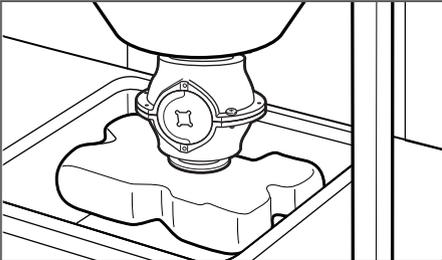
USING YOUR VESSI™ FERMENTOR & DISPENSER

SEDIMENT REMOVAL

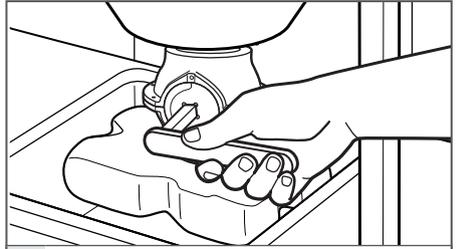
- 1 Adjust vessel pressure to between 8 and 10 psi.



- 2 Squirt sanitizer into the bottom of the SRS.



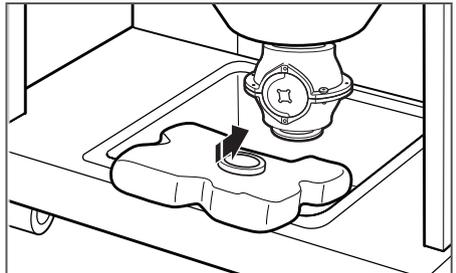
- 3 Slide the purge tank over the flange on the bottom of the SRS. Check that the purge tank is fully engaged.



Insert the SRS handle and turn 180° to the end of the groove to allow sediment to dispense into the purge tank. A small amount of leaking will occur while turning the handle. This is normal. The leaking will stop once you reach either stop position.

- 4 Continue to turn the handle back and forth 3-5 times until a large portion of the heavy solids are removed.

NOTE: The groove may be on the left or right and the stopper may be on the top or bottom, depending upon your assembly. This is normal.



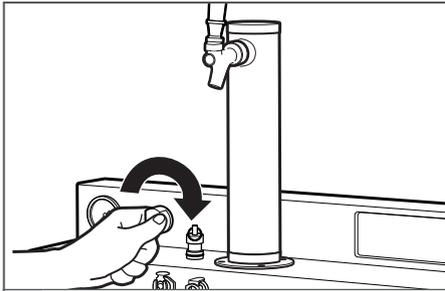
- 5 Replace the purge tank. Repeat steps 1 through 5 twice per day until all sediment has been removed.

USING YOUR VESSI™ FERMENTOR & DISPENSER

SPECIFIC GRAVITY MEASUREMENT

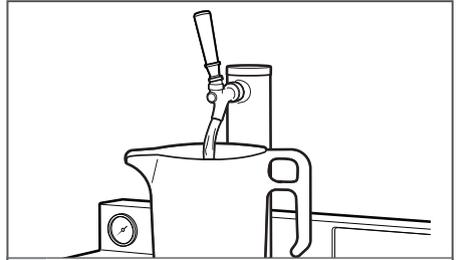
IMPORTANT: Be sure to complete sediment removal steps before taking a specific gravity sample from the draft port. This will ensure that no heavy sediment is pulled through the draft port.

- 1 Check and note the CO₂ tank output pressure on the CO₂ tank regulator.
Check that the 3-way valve knob is in the Off position.
Using the pull ring on the APRV, lower the vessel pressure to 5 psi less than the CO₂ tank output pressure.

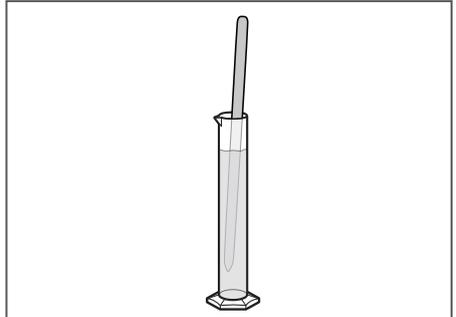


- 2 Turn the 3-way valve knob to LIQUID INJECTION. Wait 3-4 seconds until you hear gas bubbling into the vessel. Turn 3-way valve knob to OFF. This ensures the draft line is clear of any sediment that may block the draft line.

HELPFUL HINT: Steps 1 and 2 can also be used to stir your beverage throughout the fermentation process.



- 3 Open the faucet for 2-3 seconds to purge the draft line of any solids and discard.



- 4 Pour a sample from the faucet into your specific gravity measuring container. Vigorously shake this sample to release as much carbonation as possible. Insert a hydrometer (not included) and record the measurement.

- 5 Repeat sediment removal and specific gravity measurements until no more solids are being removed and you get the same specific gravity measurement for 3 days.

USING YOUR VESSI™ FERMENTOR & DISPENSER

CLARIFICATION

The Vessi™ Fermentor & Dispenser offers several ways to enhance and accelerate beverage clarification. However, your recipe may include other steps. Consult your recipe for specific steps.

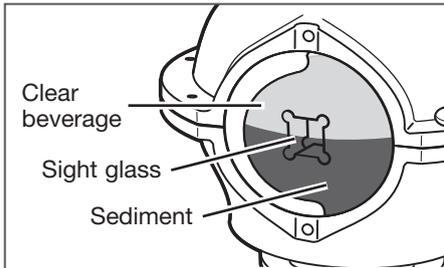
COLD CRASHING

Cold crashing is a typical first step to clarifying your beverage. It is completed once final specific gravity has been achieved.

Cold crashing is used to help yeasts and other solids fall out of suspension, giving you a clearer finished beverage.

Once final specific gravity has been reached, lower the vessel temperature to 35°F-40°F for at least 24 hours.

- 1 As the temperature of the liquid drops, so will the vessel pressure. This is normal. Use the 3-way valve knob to add pressure back to your desired level.



This process will create additional sediment. Remove sediment from the SRS. See the “Sediment Removal” section.

- 2 You may only need to turn the SRS handle once or twice. View through the sight glass to determine if at least 1/2 the content is clear beverage. Make one more turn to remove the remaining sediment.

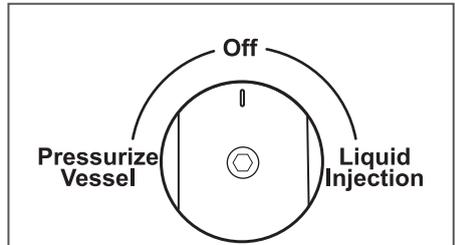
INJECTING CLARIFYING AGENTS

Add liquid clarifying agents using the LIS. See the “Liquid Injection System (LIS)” section.

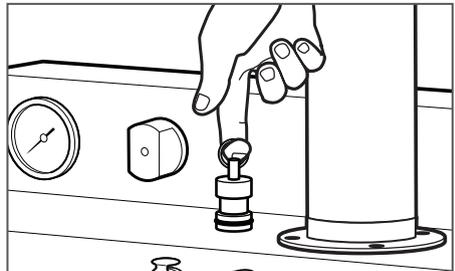
ADDING INGREDIENTS/ STIRRING BEVERAGE

CAP REMOVAL FOR STIRRING OR ADDING INGREDIENTS

You may need to remove the 8" stainless steel cap to dry hop, stir, or add other solid ingredients to the vessel.

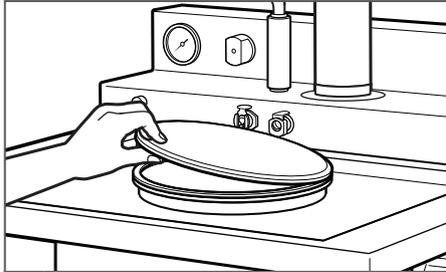


- 1 Relieve the vessel pressure. Verify that the 3-way valve knob is in the Off position.



- 2 Pull up on the APRV to release the pressure. Verify on the pressure gauge that the vessel pressure is at 0 psi.

USING YOUR VESSI™ FERMENTOR & DISPENSER



- 3 Remove the 8" stainless steel cap, gasket, and tri-clamp from the Vessi™ Fermentor & Dispenser.

- 4 Sanitize any utensils/equipment that will come in contact with the beverage or inside of the vessel. You may now add solid ingredients or stir your beverage.

NOTE: More sediment removal may be needed if adding solid ingredients.

- 5 Reseal the vessel. Follow the "Sealing the Vessel" instructions in the "Preparing for Fermentation" section.

STIRRING WITHOUT CAP REMOVAL

To stir your beverage without removing the vessel cap, follow steps 1 and 2 of the "Specific Gravity Measurement" section.

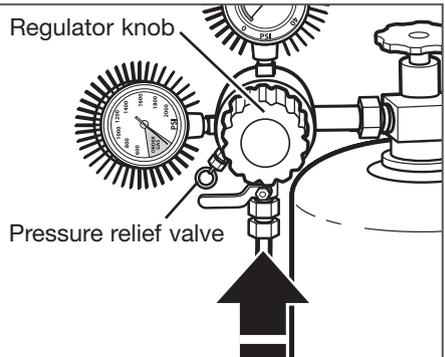
DISPENSING, BOTTLING, AND KEGGING

DISPENSING FROM VESSI™ FERMENTOR & DISPENSER

Your finished beverage can be dispensed directly from the Vessi™ Fermentor & Dispenser.

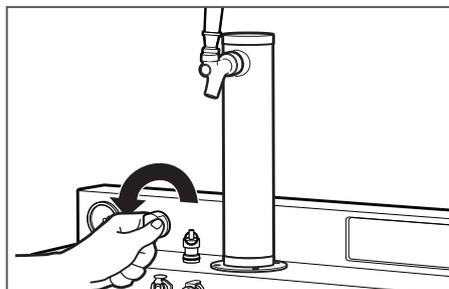
- 1 Check that there is no sediment visible in the SRS. If sediment is visible, follow the steps in the "Sediment Removal" section.

- 2 Check that your beverage is at your desired serving temperature.



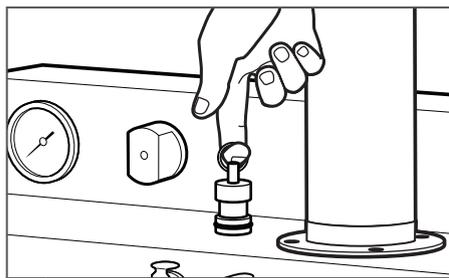
- 3 Check that the CO₂ pressure is at the desired level for the beverage you are dispensing. To increase pressure, turn the regulator knob clockwise while monitoring the pressure on the output gauge. To decrease pressure, alternately turn the regulator knob a 1/4 turn counterclockwise and release pressure using the pressure relief valve.

USING YOUR VESSI™ FERMENTOR & DISPENSER



Turn the 3-way valve knob to **PRESSURIZE VESSEL**.

- 4** This opens the line between the CO₂ tank and the vessel to allow continuous dispensing. The 3-way valve knob should remain on Pressurize Vessel when dispensing.

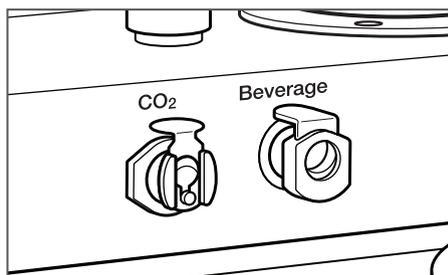


- 5** If the vessel pressure is higher than the CO₂ tank regulator pressure, pull on the APRV ring until the pressure gauge on the console matches the output pressure on the CO₂ tank regulator.

- 6** The Vessi™ Fermentor & Dispenser is now ready to dispense your beverage.

KEGGING AND BOTTLING

The Vessi™ Fermentor & Dispenser is equipped with Beverage and CO₂ ports for quick and easy bottling and keggling.



To keg your beverage:

You will need to purchase the Vessi™ Fermentor & Dispenser Kegging Accessory Part Number WFFHKEGA00. Follow the instructions provided.

To bottle your beverage:

You will need to purchase the Vessi™ Fermentor & Dispenser Bottler Accessory Part Number WFFHBLR00. Follow the instructions provided.

To order these accessories see the “Accessories and Supplies” section.

ACCESSORIES AND SUPPLIES

To order accessories:

Call our Customer eXperience Center at **1-866-220-8493**.

To order 5 Star Chemical & Supply products:

Go to www.fivestarchemicals.com.

WARRANTY

VESSI™ FERMENTOR & DISPENSER WARRANTY

This warranty extends to the purchaser and any succeeding owner for Vessi™ Fermentor & Dispensers operated in the 50 United States and the District of Columbia.

Length of Warranty:	One Year Limited Warranty from date of purchase.
W Labs of Whirlpool Corporation Will Pay for:	Replacement parts to correct defects in materials and workmanship, or, if replacement parts will not correct the defect, full replacement of your Vessi™ Fermentor & Dispenser. For assistance, call the Customer eXperience Center toll-free at 1-866-220-8493
W Labs of Whirlpool Corporation Will Not Pay for:	A. Replacement and replacement parts when your Vessi™ Fermentor & Dispenser is used in other than single-family home use. B. Damage resulting from accident, alteration, misuse, or abuse. C. Replacement or replacement parts for Vessi™ Fermentor & Dispensers operated outside the 50 United States and the District of Columbia. D. Repair and/or service labor costs.
DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPLACEMENT OR REPLACEMENT PARTS ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. W LABS OF WHIRLPOOL CORPORATION DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.	

REPLACEMENT AND REPLACEMENT PARTS WARRANTY

If replacement parts (or, if replacement parts will not repair the defect, full replacement) are required within the first year of ownership, W Labs of Whirlpool Corporation will arrange to deliver identical or comparable replacement parts (or, if replacement parts will not repair the defect, full replacement) to your door free of charge. If replacement is necessary, we will arrange to have your original Vessi™ Fermentor & Dispenser returned to us.

Your replacement unit will also be covered by our one year limited warranty. If your Vessi™ Fermentor & Dispenser should fail within the first year of ownership, simply call our toll-free Customer eXperience Center at **1-866-220-8493**. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

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