



# Whirlpool Vessi Use And Care Manual

Fermentor & dispenser



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**FERMENTOR & DISPENSER**

W10894187A



**V E S C I**™

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(2 pages)

[Dispenser Whirlpool 8178501A Manual](#)

Fast fill dispenser system (52 pages)

[Dispenser Whirlpool W11411645A Quick Start Manual](#)

Water and ice dispenser controls (9 pages)

[Dispenser Whirlpool HDIOOXS Use And Care Manual](#)

Whirlpool hot water dispenser use and care guide hdiooxs (6 pages)

## Summary of Contents for Whirlpool Vessi

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17 Remove Heavy Solids From Vessel

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### [Page 3: Vessi™ Fermentor & Dispenser Safety](#)

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 | 3...

### [Page 4: Important Safeguards](#)

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...

### [Page 5: Vessi™ Fermentor & Dispenser Overview](#)

Draft tower with faucet Integrated temperature controls (35°F to 80°F) gauge 3-way valve knob Adjustable Pressure Release Valve (APRV) 8-gallon insulated conical tank for 5-gallon batch Patent-pending Sediment Removal System (SRS) Heavy-duty casters VESSI™ FERMENTOR & DISPENSER OVERVIEW | 5...

[Page 6](#) (LIS) Modular work surface with integrated drip tray (mounts to left side, right side, or sits on top) Machine compartment Non-Adjustable Pressure Relief Valve (NAPRV) supply line tank straps (for 5-lb CO tank) 6 | VESSI™ FERMENTOR & DISPENSER OVERVIEW...

## [Page 7: From Pitch To Pour In As Little As 7 Days](#)

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...

## [Page 8: Vessi™ Fermentor & Dispenser Parts And Accessories](#)

2 end cap seats Hex wrench 8" cleaning cap, 2" cleaning cap, gasket, and tri-clamp gasket, and tri-clamp (factory installed) (factory installed) TOOLS NEEDED #2 Phillips screwdriver wrench Large adjustable wrench 8 | VESSI™ FERMENTOR & DISPENSER PARTS AND ACCESSORIES...

## [Page 9: Parts And Accessories Needed](#)

Large stainless steel spoon Spray bottle Thermometer tri-clamp/hose (for cleaning) " Wort chiller Kegging equipment Measuring equipment 5-gallon keg Siphon tube Vessi™ Fermentor & Dispenser bottler Faucet plug Clarification agent 5-gallon bucket VESSI™ FERMENTOR & DISPENSER PARTS AND ACCESSORIES | 9...

## [Page 10: Product Dimensions](#)

PRODUCT DIMENSIONS 39" 36" wide (92 cm) 24" wide 24" 24" 14" wide (61cm) ELECTRICAL REQUIREMENTS Voltage: 115 VAC WARNING Frequency: 60 Hz Current: 17 Amps Plug into a grounded 3 prong outlet Electrical Shock Hazard Plug into a grounded 3 prong outlet.

## [Page 11: Location Requirements](#)

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 REQUIREMENTS | 11...

## [Page 12: 12 | Setting Up Your Vessi™ Fermentor & Dispenser](#)

Use two or more people to move and install VESSI™ Fermentor & Dispenser. Failure to do so can result in back or other injury. Using 2 or more people, lift the fermentor from the pallet 12 | SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER...

[Page 13](#) Tank" section for instructions on how to remove the CO supply line Unpack the provided CO tank regulator IMPORTANT: Make sure the 3-way valve knob on the control panel is in the Off position SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER | 13...

[Page 14](#) 15 to 20 psi Supply line shut-off valve (open position) Open the supply line shut-off valve NOTE: Valve is open when the lever is in the down position 14 | SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER...

[Page 15](#) NOTE: Remove the CO tank regulator before taking the empty tank to be refilled Repeat steps 1 through 9 in the "Install CO Tank" section to reinstall the CO tank SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER | 15...

## [Page 16: Preparing Vessi™ Fermentor & Dispenser For Use](#)

NOTE: If the fermentor is being placed adjacent to, or in a cabinet, the posts and shims can be removed for a flush fit 16 | SETTING UP YOUR VESSI™ FERMENTOR & DISPENSER...

## [Page 17: Cleaning And Sanitizing Your Vessi™ Fermentor & Dispenser](#)

"Accessories and Supplies" section DISASSEMBLING THE SEDIMENT REMOVAL SYSTEM (SRS) Remove the double-ring gasket from the ball assembly Unpack or remove the SRS from the vessel by unscrewing the tri-clamp CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER | 17...

[Page 18](#) This will enable you to grasp the o-ring to remove it HELPFUL HINT: You can use a credit card to pry any of the large o-rings out of the grooves 18 | CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER...

[Page 19](#) 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 | 19...

### [Page 20: Remove Heavy Solids From Vessel](#)

Using a non-scratch scrub sponge, scrub the groove and neck at the bottom of the vessel ♦ 20 | CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 21: Thorough Cleaning Of Vessel And Dispensing Lines](#)

LIS reservoir until it slightly overflows ♦ Place the LIS cap into brewers detergent and let soak for 1 minute ♦ Replace cap ♦ Let the LIS soak for at least 15 minutes ♦ CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER | 21...

### [Page 22: Cleaning The Beverage Lines](#)

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 ♦ 22 | CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 23: Rinsing](#)

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 ♦ CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER | 23...

### [Page 24: Sanitizing](#)

IMPORTANT: Ensure all surfaces have been coated with the sanitizing liquid ♦ 24 | CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 25: Sediment Removal System \(Srs\) Assembly](#)

Large o-ring Small Groove End cap o-ring Screws Insert the 2 small black o-rings into the grooves of the piston ♦ Insert the piston halfway down into the clear plastic ball ♦ CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER | 25...

[Page 26](#) Place the double-ring gasket onto the clear plastic ball ♦ Ensure that the gasket is positioned level on the plastic ball ♦ 26 | CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER...

[Page 27](#) 2 bottom screws ♦ Fully tighten all 4 screws ♦ The gap should now be closed ♦ Slide the purge tank onto the bottom of the SRS ♦ Ensure that the purge tank is fully engaged ♦ CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER | 27...

### [Page 28: Pressure/Leak Testing](#)

CO 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 ♦ 28 | CLEANING AND SANITIZING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 29: Using Your Vessi™ Fermentor & Dispenser](#)

Remove the 8" stainless steel cap, gasket, and tri-clamp from the Take a specific gravity measurement Vessi™ Fermentor & Dispenser ♦ to determine your original gravity (OG) ♦ See the "Specific Gravity Measurement" section for more information ♦ USING YOUR VESSI™ FERMENTOR & DISPENSER | 29...

[Page 30](#) Use the tri-clamp to secure the cap the opening of the vessel ♦ Ensure to the vessel ♦ Hand-tighten until that the gasket rib is fully seated snug, then tighten another full turn into the groove ♦ to secure ♦ 30 | USING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 31: Setting Fermentation Pressure](#)

The pressure displayed on the gauge will rise ♦ It is recommended that pressure be set at less than 15 psi for optimal fermentation ♦ Once the desired pressure is reached, turn the 3-way valve knob to OFF ♦ USING YOUR VESSI™ FERMENTOR & DISPENSER | 31...

[Page 32](#) Fill the bubbler/air lock with sanitizing liquid to the MAX line ♦ 32 | USING YOUR

### [Page 33: Setting The Temperature](#)

You may hear the cooling system in the Off position running. This is normal. Using the pull ring on the APRV, lower the vessel pressure to 5 psi less than the CO tank output pressure. USING YOUR VESSI™ FERMENTOR & DISPENSER | 33...

[Page 34](#) Be sure to keep the vessel pressure at least 5 psi less than the CO tank output pressure by pulling the ring on the APRV as necessary. 34 | USING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 35: Sediment Removal](#)

Slide the purge tank over the flange on the bottom of the SRS. Check that the purge tank is fully engaged. Replace the purge tank. Repeat steps 1 through 5 twice per day until all sediment has been removed. USING YOUR VESSI™ FERMENTOR & DISPENSER | 35...

### [Page 36: Specific Gravity Measurement](#)

HELPFUL HINT: Steps 1 and 2 can and you get the same specific also be used to stir your beverage gravity measurement for 3 days throughout the fermentation process. 36 | USING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 37: Clarification](#)

SRS handle once or twice. View at 0 psi through the sight glass to determine if at least the content is clear beverage. Make one more turn to remove the remaining sediment. USING YOUR VESSI™ FERMENTOR & DISPENSER | 37...

### [Page 38: Dispensing, Bottling, And Kegging](#)

To increase pressure, turn the section regulator knob clockwise while monitoring the pressure on the output gauge. To decrease pressure, alternately turn the regulator knob a turn counterclockwise and release pressure using the pressure relief valve. 38 | USING YOUR VESSI™ FERMENTOR & DISPENSER...

### [Page 39: Accessories And Supplies](#)

To order accessories: Call our Customer eXperience Center at 1-866-220-8493. The Vessi™ Fermentor & Dispenser To order 5 Star Chemical & Supply is now ready to dispense your products: beverage. Go to [www.fivestarchemicals.com](http://www.fivestarchemicals.com). USING YOUR VESSI™ FERMENTOR & DISPENSER | 39...

### [Page 40: Warranty](#)

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...