



MEAT MARKET'S STABLES TECHNICAL SPECIFICATIONS

2 Wreckyn St, North Melbourne 3051

Length	24530mm (wall to wall)
Width	17960mm (exterior wall to exterior wall)
Height	4400mm at lowest point - 6400mm at apex (floor to ceiling)
Floor	Painted Cement & Tiles
Kitchenette Microwave.	Small kitchenette is available w/ 1x Polar Upright single door fridge &
Windows	Large windows and skylights allow natural light. Blackout available.
Access	Via 2 roller doors on Wreckyn St (3T truck accessible for loading) Height clearance for vehicle: 3.5m Roller door closest to car park only.
Emergency Exits	Single corner door, additional exits on mezzanine level
Climate Control	Split system with temperature set at 21 degrees. (Operation is from mezzanine level, please speak to the Venue/Tech Supervisor for instructions).
Bathrooms	Two Female, two Male and one Unisex DDA available, which can be relabelled with non-gendered signage
Dressing Room	Small back of house dressing room available
House Lights	LED Track lighting in all three spaces, operation is via wall switch in each room.
Power	5 x 3ø 32amp 5 pin outlet. (2 at floor level, 3 above toilets)
Internet	Available via superfast Wi-Fi 100/40mbps commercial NBN. Additional charges apply.
Floorplan	DWG & PDF's available upon request to the Operations Manager.

Audio	4 x Tannoy V12 Loudspeakers w/ stands or rigged (fixed) 1 x Yamaha 12/4 mixing console 1 x Yamaha MSR800 powered Subwoofer 2 x Yamaha P3500S Amplifier – Dual Channel 1 x Soundcraft UI24 24/8 Digital mixer/ stage box 1 x SM58 vocal mic
Lighting	1x LSC Maxim 48 Channel Lighting Console 2 x LSC iPAK 12 channel, 10A dimmer w/ 32 Amp plug 1 x LSC iPAK 12 channel, 10A dimmer w/ 40 Amp plug 4 x Selecon RAMA PC 1kw w/ barn doors and frames 16 x Selecon Acclaim 650w Fresnel's w/ barn doors & frames 10 x Thomas Par 56 cans (MFL) w/ frames 7 x Selecon Acclaim Axial 600w Profile 22-44° w/ frames 21 x ETC SourceFour Multipars w/barn doors and frames 6 x ETC ColourSource Par (RGB+Lime) 5 x PR XPAR336 LED PAR (RGBW)
Projectors	2 x Mitsubishi XL6600U 6000L XGA projector 1.3:1 zoom lens (rigging available for 1x projector only)
Leads	Various 240v piggy back power, DMX 5pin, XLR and vision cables 4 x 6way Weiland looms, 1 for each space (fixed)
Other Equipment	100 x Audience Chairs 10 x Trestle Tables 1.8m x 0.7m 4 x 18m Tri Truss rigging runs for LX grid Adjustable Scaff Lighting bars (SWL 200kg per roof truss beam) Gallery display track located on all walls Various Gallery display Plinths – can also be used as tables 6 x 5m x 4m Black Molten drapes 10 x 2m x 1m Rostra with black plywood top (Can be used as seating bank w/ kick rail) Height of the Deck is 200mm (400mm legs available in the stables tech store) 600mm & 800mm legs available on request (stored in shipping container) 2.4m Platform ladder for access to lx bars and gallery track 1 x Snorkel TM12 motorized EWP

Conditions of Hire Hirers using Meat Market lighting or gallery hanging systems will be required to complete an exhibition equipment usage agreement. Missing or damaged items will incur charges payable upon completion of hire.

The Stables floor cannot have marking tape of any kind affixed. Damages caused by marking tape will require a full floor repaint. Labour and materials required to make good will be charged to the hirer.

Most hires are subject to requirement of a Technical Supervisor for bump-in and bump-out. All events with the public in attendance will require a Venue Supervisor in attendance to act as a site warden.

All electrical equipment must be Tested & Tagged as per AS 3760.

It is the hirers' responsibility to ensure that any staging, scenery, curtains, back drops, banners and other stage dressings made of flammable material must be treated with Fire Retardant as per the Building code Australia specification C1.10.

Most 'fixed' equipment can be moved to accommodate your event. However, please discuss this with the Technical Operations Manager before proceeding, and please make sure items are returned to their standard positions during bump out to avoid extra costs.

Whilst every effort is made to ensure this stock is available and in good working order, please check specific items with the venue prior to hire period. All requests for equipment must be made in writing to the Meat Market team. The equipment availability is based on a first come first served basis and may incur hire charges. Any equipment that is damaged by use from a hirer will incur repair or replacement charges. Please discuss requirements with Meat Market's team, charges apply.