

# Appendix C: Technical Information

## SRMv3 Loudspeaker Specifications

### Acoustic Performance:

Frequency Response (-3 dB)	55 Hz – 20 kHz [SRM350v3]
	47 Hz – 20 kHz [SRM450v3]
Frequency Response (-10 dB)	50 Hz – 23 kHz [SRM350v3]
	42 Hz – 23 kHz [SRM450v3]
Max peak SPL	126 dB [SRM350v3]
	128 dB [SRM450v3]
Crossover Point	3 kHz
Dispersion [H x V]	90° x 80° [SRM350v3]
	90° x 45° [SRM450v3]

### High-Frequency Section

Compression Driver	1.4 in / 36 mm
Diaphragm Material	Titanium
Magnet Material	Ferrite

### Low-Frequency Section

Woofer Diameter	10 in / 254 mm [SRM350v3]
	12 in / 305 mm [SRM450v3]
Cone Material	Paper
Magnet Material	Ferrite

### Power Amplifiers

System Power Amplification	
Rated Power	500 watts rms 1000 watts peak
Low Frequency Power Amplifier	
Rated Power	400 watts rms 800 watts peak
Rated THD	< 1%
Cooling	Convection
Design	Class D
High Frequency Power Amplifier	
Rated Power	100 watts rms 200 watts peak
Rated THD	< 1%
Cooling	Convection
Design	Class AB

### Input/Output

Channel 1		
Mic-Line		8 k $\Omega$ balanced
1/4" TRS, Wide-Z™		1 M $\Omega$ unbalanced
Channel 2		
Mic-Line		8 k $\Omega$ balanced
1/4" TRS, Wide-Z™		1 M $\Omega$ unbalanced
RCA		25 k $\Omega$ unbalanced
Thru		Male XLR balanced
	[Passive when the Ch 1 / Mix switch is in the "out" (Ch 1) position]	
	[Active when the Ch 1 / Mix switch is in the "in" (Mix) position]	

### Line Input Power

US detachable line cord	100 – 120 VAC, 50 – 60 Hz, 160W
EU detachable line cord	220 – 240 VAC, 50 – 60 Hz, 160W
AC Connector	3-pin IEC 250 VAC, 10 A male
Power Supply Type	Switchmode

### Safety Features

Input Protection	Peak and RMS limiting, power supply and amplifier thermal protection
Display LEDs	Defeatable front power, input signal/OL, speaker mode, feedback destroyer on/off and active filters, system limiter

### Construction Features

Cabinet	Polypropylene
Finish	Black, textured finish
Grille	Perforated metal with weather-resistant coating
Monitor Angle	50° [SRM350v3]
	40° [SRM450v3]

## SRMv3 Loudspeaker Specifications continued...

### Physical Properties

SRM350v3:

Height	20.8 in / 527 mm
Width	13.1 in / 333 mm
Depth	12.3 in / 311 mm
Weight	23 lb / 10.4 kg

SRM450v3:

Height	26.1 in / 663 mm
Width	16.0 in / 406 mm
Depth	14.8 in / 376 mm
Weight	37 lb / 16.8 kg

### Mounting Methods

SRM350v3: Floor mount, pole mount or fly via optional bracket.

SRM450v3: Floor mount, pole mount or fly via three integrated M10 mounting points (using M10 x 1.5 x 20 mm forged shoulder eyebolts).

See page 15 for more information.

### Options

SRM350v3 Bag	P/N 093-024-00
SRM450v3 Bag	P/N 0002843
SPM200 Loudspeaker Pole Mount	P/N 2035170-01
SRM350v3 Bracket Kit	P/N 0016404
PA-A1 Forged Shoulder Eyebolt Kit (3 x M10 x 1.5 x 20 mm)	P/N 0031943

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### Uncle Bill's Hot Crab Dip

Ingredients:

- 8 tablespoons cream cheese
- 1/2 cup mayonnaise (Kraft Miracle Whip is preferred)
- 7 1/2 ounces canned crab meat, drained or 7 1/2 ounces use fresh crabmeat
- 4 tablespoons minced onions
- 1 tablespoon fresh lemon juice
- 1/8 teaspoon Tabasco sauce or 1/8 teaspoon red hot sauce

Directions:

- Preheat oven to 350 F degrees.
- In a mixing bowl using an electric mixer, beat cream cheese and mayonnaise until smooth.
- Stir in crabmeat, minced onion, lemon juice and Tabasco sauce.
- Spoon mixture into a small oven-proof dish that has been sprayed with a good vegetable oil.
- Bake in preheated 350 F oven for 20 minutes or until sauce is bubbly.
- Serve with crackers of your choice, potato chips, tortilla or taco chips.
- NOTE: For those who prefer a spicier dip, add additional Tabasco sauce, also 2 teaspoons of Worcestershire sauce.
- You may consider adding about 4 Gherkin pickles chopped small.

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Well stop. It's time to test drive the loudspeakers. Go give 'em a whirl! You can do this later.

Ok, fine, you're going to keep reading even though there is nothing of any significance written here.

I'll just keep making the font smaller and smaller.

And I'll keep writing gibberish until I run out of space...

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In fact, here's some gibberish, otherwise known as placeholder text: Gendi del iniet, vellam eremporerum iur res.

Don't look it up. There is no meaning to it.

This text is at 1/2 pt.

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