

WE LOVE ARABS – Hillel KOGAN

2023 / 2024 TOUR

TECHNICAL RIDER

1. SHOW DURATION 55 minutes

2. TOURNING PARTY

- 2 artists dancers
- 1 Production manager
- 1 Tour manager

3. KEY INFORMATION FOR VENUE TO PROVIDE

The venue has to provide its rider to DdD at least two months before the show. Scale drawings including section and plan views. Preferred file format is PDF and Vector works files (DWG). Please also send accompanying PDF files with a scale bar.

- a. Rigging points/Plans of theatre beams.
- b. Inventory of lighting, audio and video equipments.
- c. Venue contact details.

4. STAGGING

Minimum stage size 10m wide x 8m deep x 7m height.

The venue has to provide

- A black dance floor on the stage is required for the performance.
- A black drop in the background of stage and black legs.

5. ACCESORIES

The venue has to provide industrial humus (1 cans of 850g) and 1 libanese bread for each show.

6. LIGHTING

The venue has to provide

- A dmx lighting console (prefer ASCII format like Congo / EOS ETC) and 30 graduated lines (3kw)
- Colour gel as per lighting plan.
- 7 profile zoom 16° - 35°
- 10 profile zoom 15° - 40°
- 30 PC 1kw with shutters and gel #114 or #113.
- 22 Par64 MFL with L197 + #113.
- 12 Led PAR RGB 100watt minimum (beam angle minimum 25°).
- House light must be graduated.
- A Smoke machine like MAGNUM Martin with an external graduated ventilator.

7. VIDEO SUBTITLES

In the case of subtitles's necessity, the venue has to provide :

- 1 VideoProjector powerfull and silent like PANASONIC 10 000 Lumens
- 1 rigg sytem adapted to the VideoProjecteur
- 1 Computer with PowerPoint software + video connection cable of good quality (HDMI)

8. SOUND

The venue has to provide

- PA System: Capable of full range, even coverage throughout the venue. System should be fully tested.
- 1 x CD Player. 1 x 31 Band Graphic EQ for Main FOH stack. (Optional)
- Monitors: Stage fold back on each side of the stage
- 1x sound desk (01V96)
- Microphone: **1 capsule DPA 4061 skin color, no headset!**
- 1x Tx/Rx kit Sennheiser serie 500
- 1 x Mic at sound/lighting desk for technical rehearsal.
- Comms: 1 x Comms headset backstage set with Microphone

9. SETUP

The lighting design have to be pre-rigged before company's arrival. So the first show can be performed on the bump in day.

➤ EXAMPLE FOR A SHOW AT 20.30

9h to 13h Setup, lighting focus.
14h to 17h30 End of lighting focus, check sound.
17h30 to 19h30 Tech and safety rehearsals.
STAGE CLEANING with a fresh sweep and boiling hot water mop.
20h00 Doors open.

10. DRESSING ROOM

- 2 Adequate dressing room, should be secure and lockable.
- Mirrors and clean towels provided..
- One clothing rack with coat hangers for costumes.
- Backstage access to toilets and shower.
- Laundry facilities, including a washing machine, clothes dryer, drying racks, iron and ironing board.

11. CATERING

The venue has to provide for 4 people ; tea, coffee, sugar, milk, fruit juices, water bottles (a minimum of 4 bottles of water per performance), fresh & dry fruits and nuts.

This technical rider is an integral part of the WE LOVE ARABS performance contract. Any modification of this technical rider has to be discussed between companie and venue technical directors, and a signed copy must be attached to the contract. For more information, please feel free to contact the following persons:

THOMAS ROULLEAU-GALLAIS

Technical

+33 6 23 43 27 26

thomas.rgallais@gmail.com

Eulalie FAGES

Logistique

+33 6 43 29 99 46

eulalie@dddames.com

NAME OF THE VENUE TECHNICAL DIRECTOR SIGNATURE

Please mention the date of approval

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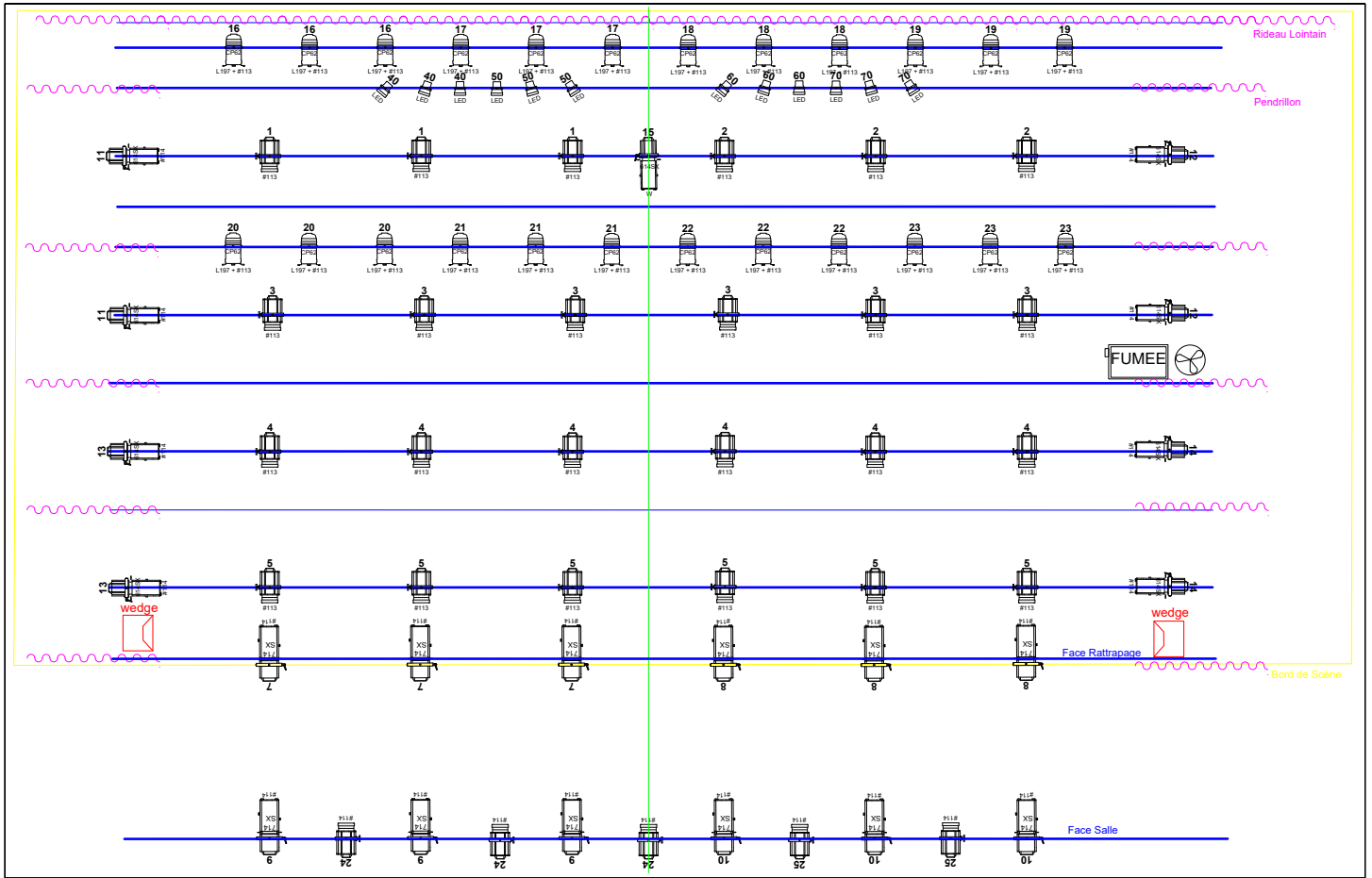
Tournée 2018 – 2019

Photos de Houmous & Galette libanaise plate

- Le théâtre devra fournir pour chaque représentation :
 - Environ **850 Grammes** de Houmous industriel
 - **1x** galette libanaise plate * **PAS DE FAJITAS NI DE PAIN PITA GREC S'IL-VOUS-PLAIT !!!**

Ces produits peuvent être achetés dans le commerce, épicerie orientale, traiteur et restaurant libanais, chaînes de restaurant NOURA (commandes sur le net possible). La boîte de conserve et la marque de Houmous n'ont aucune importance.





Contact régisseur général : Thomas ROULLEAU-GALLAIS
 06 23 43 27 26
 thomas.rogallais@gmail.com