

StudioLive™ RM-Series Mixers

Mixer Cascading

Reference Manual



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1 Introduction

Cascading StudioLive RM mixers expands your mixing system from 32 inputs and 25 mix buses to 64 inputs and 25 mix buses. Whether you're growing your existing mixer to accommodate more inputs or building out a new high channel count mixer, the RM mixing system provides flexible configurations and intuitive control options. All the 32-channels of inputs, complete with full input options and Fat Channel, from the second mixer can be mixed into the Main Left, Right, and Mono and 16 mix buses. All mixes are mirrored on both cascaded mixers giving you the option to plug your speakers or in-ear-monitors into either or both mixers. While cascaded all channels can still be routed to the four internal FX buses and the solo bus making the system truly act as a single larger mixer.

Cascaded RM mixer features:

- Recallable XMAX Preamps
- 64 inputs with full A/B Fat Channel processing
- 25 mix buses
 - 3 Main mix buses (Left, Right, and Mono/Center)
 - 16 Flexmixes that can be changed between Aux mixes or Subgroups
 - 4 internal FX mixes (2 reverb + 2 delay)
 - Stereo solo mix bus
- Mix outputs mirrored on both mixers
- Stereo tape input (on master mixer)
- S/PDIF output (on master mixer)
- 2 Headphone outputs (mirrored on each mixer)
- Fully integrated FireWire 800 interface
- Compatible with Capture, Studio One, or any ASIO or Core Audio software
- Playback and recording at 44.1kHz or 48 kHz
- Single window control from UC Surface touch mix software for Mac, PC, and iPad
- Network control from StudioLive CS18AI

2 Update all Firmware and Software

First be sure you've updated all associated firmware and software including the RM mixers, CS18AI, UC Surface, Capture, and Studio One.

Please consult the [RM-Series Owner's Manual](#) or the [CS18AI Owner's Manual](#) for instructions on updating the associated firmware.

[See the RM-Series downloads page](#) about updating UC Surface and Capture software.

Consult your [My Presonus account](#) for updates to Studio One software.

3 Making the connections

There are a few different ways to use cascaded RM mixers. This section shows how to make the connections between your RM mixers, control devices and network switches and routers.

For all configurations you'll need to connect the mixers via Ethernet using a compatible AVB switch. [Refer to our Knowledge Base for the most current list of compatible AVB switches.](#)

RM Mixers with UC Surface

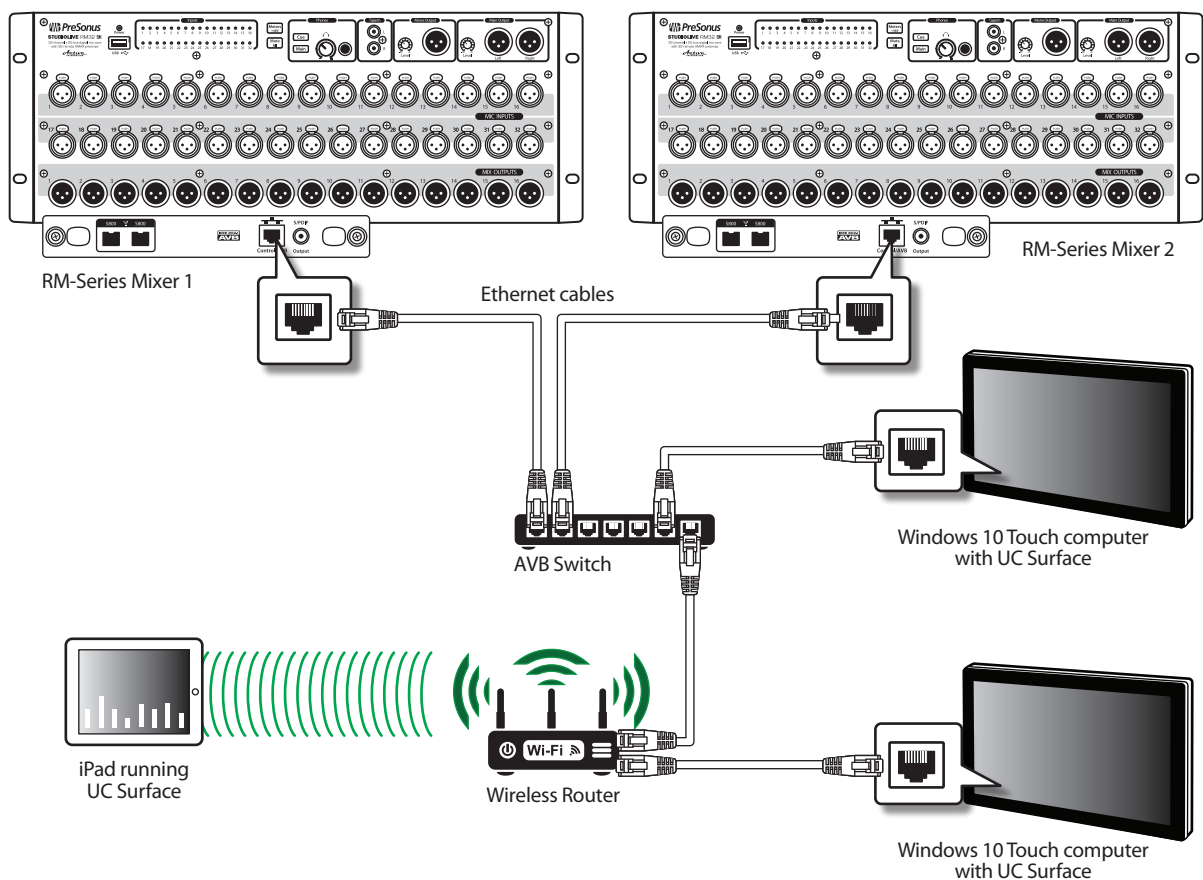
When cascading RM mixer with control from UC Surface there are three main ways you can connect the control device.

1. Wired to the AVB Switch via Ethernet
2. Wired to the Wireless Router via Ethernet
3. Wireless connected to the Router

NOTE: if you connect directly to the AVB switch and are NOT using a wireless router, you'll need to configure your mixers to use a Static IP Address. To do this...

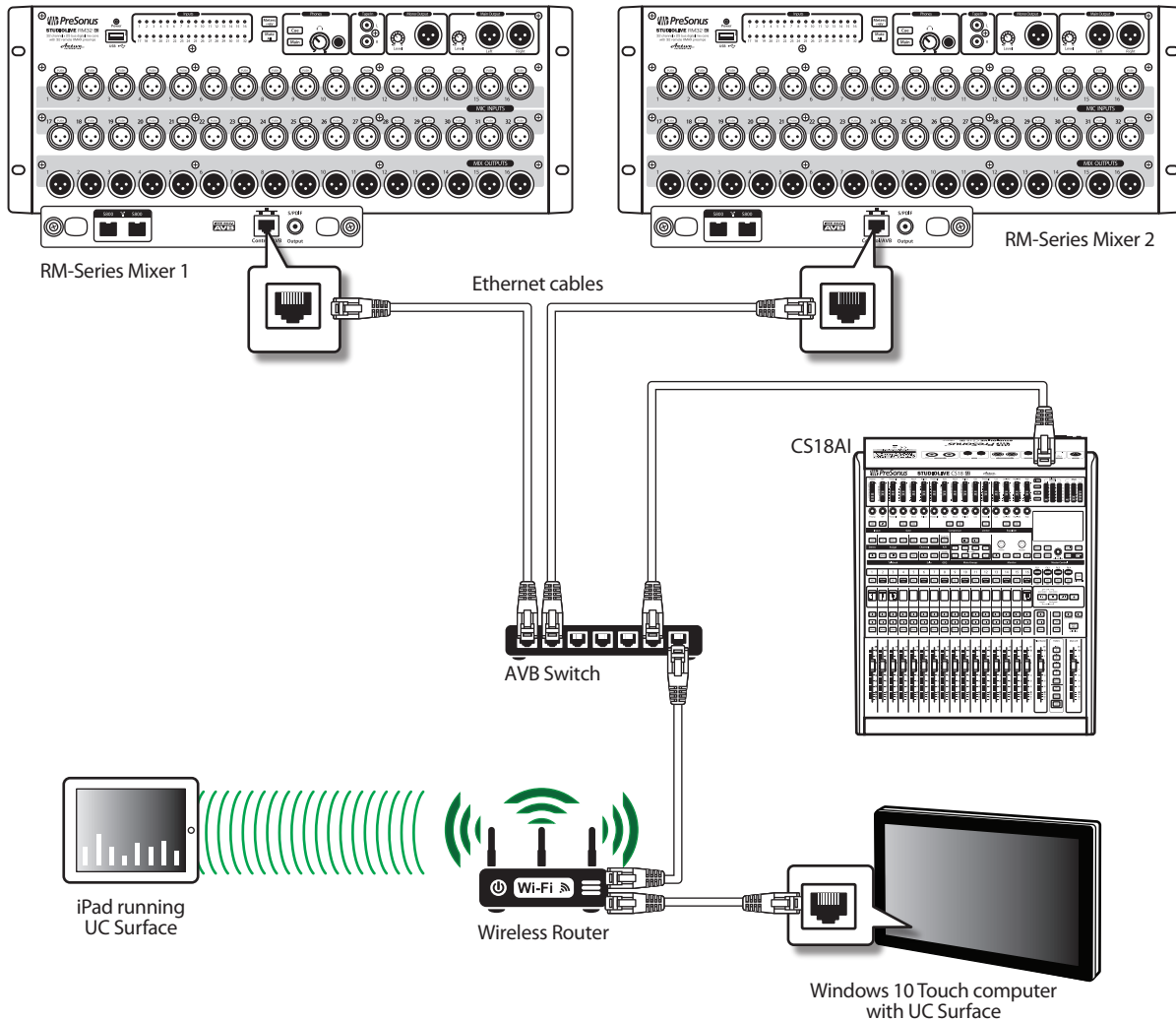
1. connect to the RM mixer using a router or directly via FireWire
2. Open the Setting view of UC Surface and open the Network tab
3. Select Self Assigned Static IP Address for the wire network connection

If you need to use a manually assigned static IP address please consult your IT administrator to ensure you are using a compatible IP address and Subnet Mask.



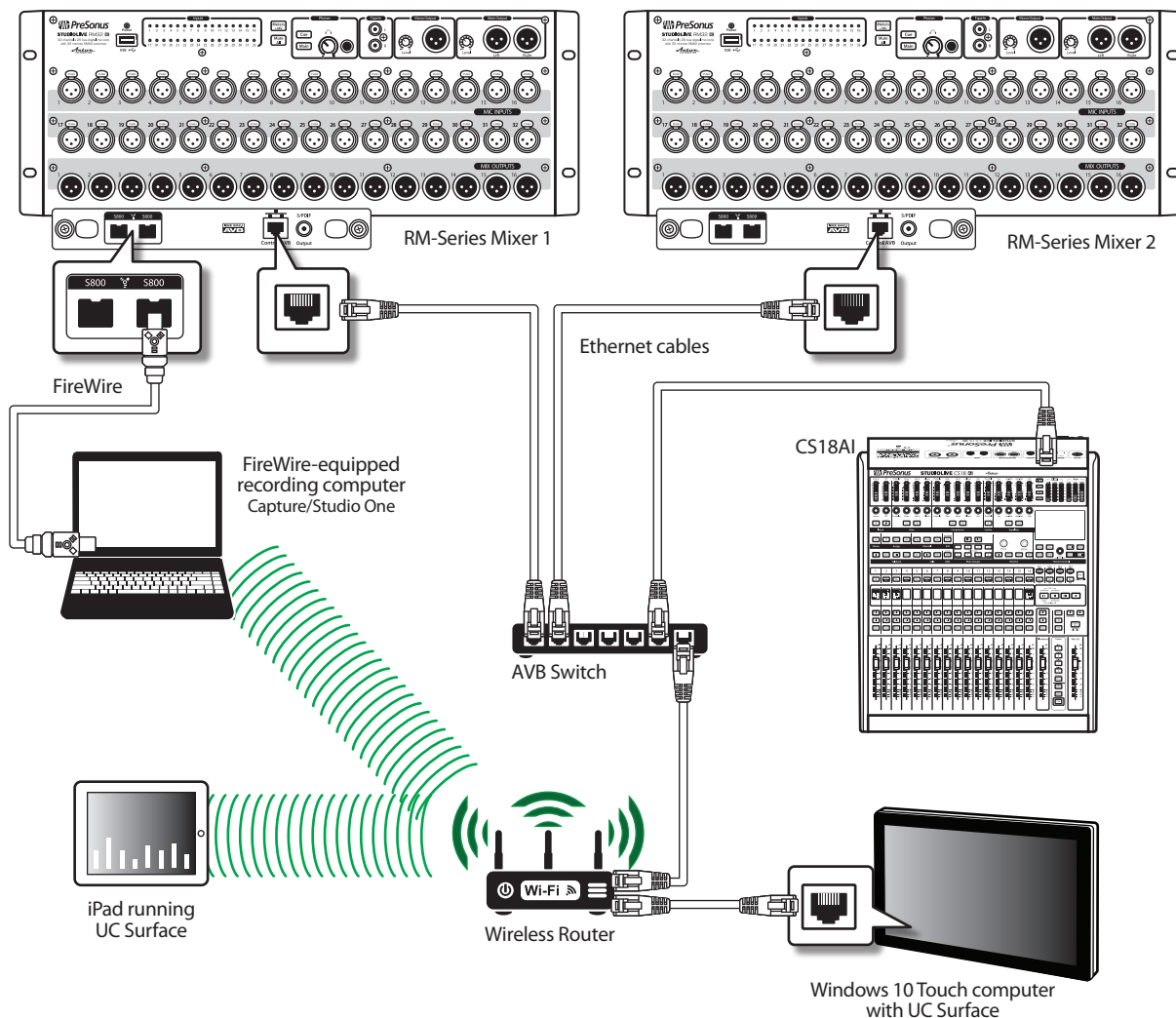
RM Mixers with CS18AI and UC Surface

When using a CS18AI for control of your cascaded RM mixers you'll want to connect it via the AVB Ethernet switch. This way you can take full advantage of the onboard audio IO. You can also connect your UC Surface device wired or wirelessly using one of the three methods mentioned above.



Connecting a computer for recording/playback

To take advantage of computer recording and playback your computer must be connected to the Master RM mixer via FireWire. If your computer is also connected to the Wireless Router (either wired or wirelessly) you can remote control Capture from your CS18AI or UC Surface for true remote operation.



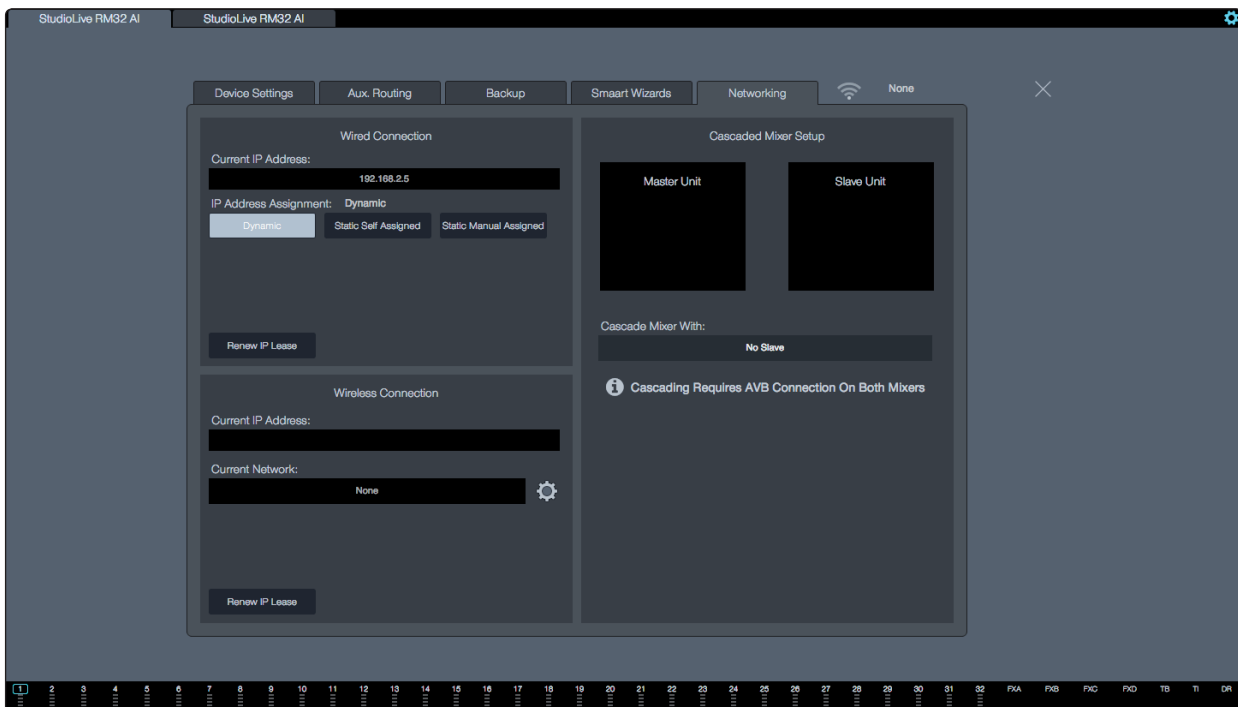
Turning on Cascading

Setting up cascading for the RM mixers is done using UC Surface. First, select the mixer you'd like to use as the master for channels 1-32.

An easy way to verify that you're connected to the right mixer is to press the Mute All button on the front panel of the mixer. If all the channels in UC Surface mute, you're connected to the right mixer.



Open the Settings view in UC Surface and then open the Networking tab.



Here you'll see a section for cascading mixers. Select the mixer you'd like to be channels 33-64 from the drop down list.

You're now cascaded and using the mixers as a single 64-channel mixer.

1. The tab at the top of the screen for the slave mixer will go away
2. When looking at the mixer view it will now show all 64-channels for both mixers
3. To remove the Cascade simply select None from the "Cascade with mixer" drop down list

If you're using a CS18AI, simply select either mixer from the dropdown list in the UCNET screen and you'll have control of both mixers as a single 64-channel system.

You are now set up with the amazing StudioLive AVB 64-channel mixing system!

Added bonus: PreSonus' previously Top Secret recipe for...

Chicken and Andouille Gumbo

Ingredients:

- 1 C All-Purpose flour
- $\frac{3}{4}$ C Vegetable Oil
- 1 large onion (diced)
- 1 small onion (quartered)
- 6 celery stalks (diced)
- 1 large green bell pepper (diced)
- 3 cloves garlic (2 minced, 1 whole)
- 1 lb link Andouille sausage
- 4 Chicken leg quarters
- 4 qt water
- 4 bay leaves
- 1 tsp thyme
- 1 tsp Old Bay seasoning
- 1-2 C frozen okra, sliced
- $\frac{1}{4}$ C fresh parsley, minced
- 6-8 eggs (optional)

Cooking Instructions:

1. In a large pot, combine whole chicken leg quarters, water, quartered onion, Old Bay, 2 bay leaves and 1 whole clove garlic. Cover and bring to a low boil. Simmer stock until chicken is falling off the bone. Remove the chicken and set aside. Discard the onion, bay leaves, and garlic, reserving the liquid.
2. In a heavy saucepan, heat 1 Tbsp of the oil on medium high heat and brown the andouille until it is cooked through. Set aside sausage for later.
3. In the same saucepan, add and heat remaining oil. Slowly add flour 1-2 Tbsp at a time, stirring continuously. Continue cooking and stirring the roux until it is a dark brown (it should look like melted dark chocolate). Be careful to not to get the oil too hot or the flour will burn and you'll have to start over.
4. Once roux has reached the correct color, add diced onion, celery, green pepper, and minced garlic. Cook until vegetables are very tender. Do not cover.
5. Slowly add 1 quart of chicken broth and bring to a low boil, stirring constantly.
6. Transfer roux mixture to a soup pot and bring to low boil. Do not cover, the roux will settle on the bottom of the pot and burn.
7. Add remaining chicken broth, bay leaves, and thyme. Simmer for 30 minutes.
8. While gumbo is simmering, debone and shred chicken and slice the andouille.
9. Add chicken and andouille to gumbo and return to a simmer. Simmer for 30-45 minutes.
10. Stir in frozen okra and parsley and bring to a rolling boil.
11. **Optional:** Crack one egg into a teacup and quickly pour into the boiling gumbo. Repeat with the other eggs being careful not to cluster them too closely. After all the eggs have risen back to the surface, reduce heat and simmer.
12. Correct seasoning with salt and pepper (red, white and/or black) if necessary.
13. Serve over rice with potato salad.

Serves 12

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