



2serve



made to serve.

How does RONA glassworks, a manufacturer of global prominence, approach the catering sector? The answer is easy: full on!

At RONA, not only have we separated product design and manufacturing for products used in the hospitality sector from products for domestic use, but we also decided to deal with the entire catering sector as it really is – with all its specific quirks, attention to detail, special demands of the hospitality world, and the needs of our partners, with whom we are destined, through the rules of catering, to live not simply in a supplier–customer relationship but a symbiotic, mutually beneficial long-term partnership. This is how, more than 20 years ago, the concept of a professional crystalline range made specifically for the catering sector was born at RONA. It soon became a unique project at the company, and we coined it “RONA TO SERVE”. Importantly, the complete professional range is continuously available from a large logistics centre in user-friendly quantities and sample shipments. Naturally, we also guarantee subsequent availability of goods for up to two years after their retirement from the standard range. Uncompromising quality, professional logistics services and partner care are imperative for us. This is why each of RONA’s products designed for tables in hotels and restaurants bears our proud signature, the RONA 2SERVE logo, which is indelibly etched with a laser.

5 star glass made to serve.

resistance test
scan and play video



laser treated rims

- resistance to chipping increased by 50% against standard rim finishing
- higher resistance against impact, less breakage

functional and elegant form

- professional design meets the highest criteria of the international hospitality industry
- elegant and functional designs offer the right glass for every occasion and purpose
- glassware designed to fit most widely used dishwashing racks

brilliance and clarity

- the high quality of crystalline guarantees permanent brilliance and clarity
- neutral shade of the glass mirrors the original colour of the beverage
- timeless clear transparency is guaranteed by using the highest quality purifiers such as erbium

dishwasher safe

- guaranteed permanent brilliance and clarity after 1,000 washing cycles according to EU standard EN 12875
- long term tests provided resistance to common detergents
 - suitable for washing in commonly used plastic racks
 - flat footplates do not retain water after dishwashing
- thermo-shock resistance for temperature difference of 65°C

progressive production technology – pulled stem

- upgraded resistance during dishwashing and manual drying
 - seamless stem makes the contact with glass pleasing
 - joint-less transition from cup to stem provides extreme resistance to breakage
 - the glass is resilient, although remains flexible
 - extremely hard surface proven according to the Vickers' method



exceptional performance.

machine-crafted drinking glassware, stemmed glasses, and tumblers

Over time, RONA 2SERVE machine-made drinking glassware has set the standard in the catering industry. Elegant, modern-designed stemmed glasses are made of the highest quality crystal with drawn-stem technology, i.e. virtually from a single piece of glass. The world's most advanced technology, this gives the glasses made at our glassworks unique fracture resistance and elastic flexibility, essential qualities for glass exposed to extreme use at hotels and restaurants. In the final stage of production, we laser the rims of already perfected products, whether stemmed glasses or tumblers, with a 20,000 °C (36,000 °F) beam to eliminate the risk of that otherwise frequent flaw of drinking glassware – chipping.

All our partners will find items that fully satisfy their requirements and planned usage from our range of mechanically-crafted RONA 2SERVE glasses specifically developed and made for use in catering. Our range of our glasses is unusually extensive, starting with ultralight glasses from the Linea Umana professional tasting suite, which are thinner and lighter than hand-crafted products, and ending with heavyduty sets such as Edition or Image, which are exceptionally durable. For each series of stemmed glasses, we also offer a suitable complementary set of durable and high-quality tumblers.

Erik Lorincz

Erik Lorincz, a globally celebrated bartender and the mastermind behind London's renowned cocktail bar Kwānt Mayfair, is known for blending tradition with modernity in both his bartending approach and his design philosophy. With a career spanning decades, Erik has earned recognition for his remarkable skills, including winning the prestigious Diageo World Class Bartender. His journey began in Slovakia, where his passion for mixology took root, later blossoming at iconic venues like The American Bar at The Savoy Hotel in London.

Erik Lorincz

tribute collection

by Erik Lorincz **NEW**



HIGHBALL

Crafted with distinction
34,5 cl 11 ¾ oz
H 125 mm 4 ¼"
D 64 mm 2 ½"

No. 4232 1276



ROCK GLASS

Marked with identity
28,5 cl 9 ¾ oz
H 75 mm 3"
D 75 mm 3"

No. 4232 1676



SAZERAC

Heritage in hand
28,5 cl 9 ¾ oz
H 100 mm 4"
D 76 mm 3"

No. 7792 0600



SECCO

Timeless elegance
9 cl 3 oz
H 160 mm 6 ¼"
D 80 mm 3 ¼"

No. 7792 2800



FRIGUS

Savour with style
19,5 cl 6 ½ oz
H 150 mm 5 ¼"
D 80 mm 3 ¼"

No. 7792 0800



CUVÉE

Sophisticated tasting perfection
34 cl 11 ½ oz
H 170 mm 6 ¾"
D 80 mm 3 ¼"

No. 7792 1100



UVA

Shape perfected
55 cl 18 ½ oz
H 220 mm 8 ¾"
D 103 mm 4"

No. 7805 0100



Drinking cocktails is a luxury. And the best possible way to enjoy the most out of it while sipping a perfectly crafted cocktail is equally crafted glass with the precision to perfection. Luxury glassware elevates the dining and drinking experience with its exceptional quality, craftsmanship, and aesthetic appeal. The glass in your hand is made from premium materials like lead-free crystal, known for its brilliance and clarity. Intricate hand-crafted designs and details set it apart from mass-produced alternatives.



Handmade vs ultralight



2serve

ultralight machine made



linea umana

ultimate wine & water experience

by Maurizio Dante Filippi



WINE GLASS FOR RED
WINES MADE FROM
MODERATELY-COLORING
GRAPE VARIETES

110 cl 37 1/4 oz
H 275 mm 10 3/4"
D 116 mm 4 1/2"

No. 7287 0000



WINE GLASS FOR
WELL-STRUCTURED WHITE
AND ROSÉ WINES, BUT
ALSO YOUNG RED WINES

69 cl 23 1/2 oz
H 243 mm 9 1/2"
D 102 mm 4"

No. 7287 3100



WINE GLASS FOR RED
WINES MADE FROM
TEINTURIER AND RED-
FLESHED GRAPES

90.5 cl 30 1/2 oz
H 235 mm 9 1/4"
D 126 mm 5"

No. 7287 3000



WINE GLASS FOR THE
GREATEST WHITE WINES
IN THE WORLD

76 cl 25 3/4 oz
H 224 mm 8 3/4"
D 120 mm 4 3/4"

No. 7287 3200



WINE GLASS FOR
ORANGE
WINES

46 cl 15 1/2 oz
H 241 mm 9 1/2"
D 100 mm 4"

No. 7287 3400



WINE GLASS FOR
YOUNG ROSÉ AND
WHITE WINES

52 cl 17 3/4 oz
H 246 mm 9 3/4"
D 92 mm 3 3/4"

No. 7287 3300

Sparkling
points



WINE GLASS
FOR SPARKLING
WINES

50 cl 17 oz
H 247 mm 9 3/4"
D 92 mm 3 3/4"

No. 7287 3900



GLASS FOR
STILL WATER

50 cl 17 oz
H 113 mm 4 1/2"
D 91 mm 3 1/2"

No. 7287 3120



GLASS FOR
SPARKLING WATER

43 cl 14 1/2 oz
H 113 mm 4 1/2"
D 87 mm 3 1/2"

No. 7287 3160

For the first time a line of glasses designed by somebody who uses them first-hand and expects a perfect performance. Maurizio Filippi - Best Italian Sommelier AIS 2016 - used all his expertise as a sommelier and restaurateur to create the soft and "human" lines of these wine glasses, without neglecting to take into account practical aspects that are important for potential buyers. Only six wine glasses and two water glasses to meet the needs of all professionals in the sector and of all wines produced in the world.



Handmade vs ultralight



2serve

ultralight machine made

diverto

unity in diversity

1110
by Patrik Illo



Wine 02

48 cl 16 ¼ oz
H 240 mm 9 ½ "
D 86 mm 3 ½ "

No. 7661 0200



Wine 01

71 cl 24 oz
H 240 mm 9 ½ "
D 101 mm 4 "

No. 7661 0100



Bordeaux 00

89 cl 30 oz
H 240 mm 9 ½ "
D 110 mm 4 ¼ "

No. 7661 0000



Wine 02

54 cl 18 ¼ oz
H 240 mm 9 ½ "
D 87 mm 3 ½ "

No. 7662 0200



Wine 01

66 cl 22 ¼ oz
H 240 mm 9 ½ "
D 97 mm 3 ¾ "

No. 7662 0100



Bordeaux 00

77 cl 26 oz
H 240 mm 9 ½ "
D 105 mm 4 ¼ "

No. 7662 0000



Martini/Cocktail 28

20 cl 6 ¾ oz
H 200 mm 7 ¾ "
D 95 mm 3 ¾ "

No. 7662 2800



Champ. flute 09

31,5 cl 10 ¾ oz
H 240 mm 9 ½ "
D 84 mm 3 ¼ "

No. 7662 0900

Sparkling
points

The DIVERTO collection is an innovative approach to a professional product line of ultralight glasses. Combining classic and modern design styles in one line is not only progressive and logical but also allows the user the opportunity to be creative on their tablescape. As the line grows, it will continue to be interactive.



Handmade vs ultralight



2serve

mode

modernism in the big style



Bordeaux 00

68 cl 23 oz
H 250 mm 9 ¾ "
D 98 mm 3 ¾ "

No. 7048 0000



Wine 01

55 cl 18 ½ oz
H 230 mm 9 "
D 94 mm 3 ¾ "

No. 7048 0100



Wine 43

43,5 cl 15 oz
H 225 mm 8 ¾ "
D 85 mm 3 ¼ "

No. 7048 4300



Wine 02

36 cl 12 ¼ oz
H 220 mm 8 ¾ "
D 80 mm 3 ¼ "

No. 7048 0200



Champagne saucer 08

42,5 cl 14 ¼ oz
H 170 mm 6 ¾ "
D 120 mm 4 ¾ "

No. 7048 0800



Prosecco 09

24 cl 8 oz
H 215 mm 8 ½ "
D 72 mm 2 ¾ "

No. 7048 0900



Hi Ball 122

43 cl 14 ½ oz
H 135 mm 5 ¼ "
D 74 mm 3 "

No. 7048 1220



DOF 166

41 cl 13 ¾ oz
H 90 mm 3 ½ "
D 90 mm 3 ½ "

No. 7048 1660



Shotglass 20

9 cl 3 oz
H 90 mm 3 ½ "
D 42 mm 1 ¾ "

No. 7048 2000

Characterized by clean simplicity with fresh and modern lines, RONA's Mode Collection is as captivating to the eyes as a unique wine is alluring to the palate. Wine glasses with square tapered bowls, accentuate long, slender pulled stems creating a sophisticated contemporary look. Likewise, the simple, yet relevant barware trio boasts of modern design and intrigue.

edge

modern and trendy



Wine 02
40,5 cl 13 ¾ oz
H 215 mm 8 ½ "
D 86 mm 3 ½ "
No. 6829 0200



Wine 01
52 cl 17 ¾ oz
H 230 mm 9 "
D 93 mm 3 ¾ "
No. 6829 0100



Bordeaux 00
64 cl 21 ¾ oz
H 240 mm 9 ½ "
D 100 mm 4 "
No. 6829 0000



Burgundy 10
73 cl 25 oz
H 230 mm 9 "
D 118 mm 4 ¾ "
No. 6829 1000



Champagne flute 09
22 cl 7 ½ oz
H 250 mm 10 "
D 70 mm 2 ¾ "
No. 6829 0900



Martini 28
39 cl 13 ½ oz
H 190 mm 7 ½ "
D 124 mm 4 ¾ "
No. 6829R2800



Fruit spirits glass 35
26 cl 9 oz
H 210 mm 8 ¼ "
D 77 mm 3 "
No. 6751 3500

Edge stemware is designed specifically for the innovative leaders in the hospitality market. The light weight, one piece construction exudes elegance yet unprecedented chip resistance due to the laser treated rim. The suite features the most popular sizes needed for the hospitality market with a stunning, eye catching slant cut martini glass. The stone fruit liqueur glass captures the precise size and capacity that the top mixologists are searching for and is perfect for serving trendy liqueurs or digestives. Design, technology, and execution, all at its best, all the cutting edge.

invitation

elegant nonchalance



Wine 03

25 cl 8 ½ oz
H 208 mm 8 ¼ "
D 73 mm 2 ¾ "

No. 6265 0300



Wine 02

35 cl 12 oz
H 218 mm 8 ½ "
D 81 mm 3 ¼ "

No. 6265 0200



Wine 01

44 cl 15 oz
H 228 mm 9 "
D 87 mm 3 ½ "

No. 6265 0100



Bordeaux 00

54 cl 18 ½ oz
H 238 mm 9 ¼ "
D 93 mm 3 ½ "

No. 6265 0000



Burgundy 10

61 cl 20 ¾ oz
H 213 mm 8 ½ "
D 105 mm 4 "

No. 6265 1000



Sparkling
points

Champagne flute 07

18 cl 6 oz
H 238 mm 9 ½ "
D 70 mm 2 ½ "

No. 6265 0700



Sparkling
points

Cham. flute optic 07

18 cl 6 oz
H 238 mm 9 ½ "
D 70 mm 2 ½ "

No. 6265P0700



Wine optic 02

35 cl 12 oz
H 218 mm 8 ½ "
D 81 mm 3 ¼ "

No. 6265P0200



Wine optic 01

44 cl 15 oz
H 228 mm 9 "
D 87 mm 3 ½ "

No. 6265P0100



Bordeaux optic 00

54 cl 18 ½ oz
H 238 mm 9 ¼ "
D 93 mm 3 ½ "

No. 6265P0000

invitation optic ^{NEW}

Suite Invitation is designed to enhance the bouquet and body of wines served on more official occasions. Elegant, tulip – shaped cups make any well laid table look spectacular. This classically shaped wine glass collection is completed by a selection of glasses designed for specific beverages such as a brandy glass, the more and more popular margarita or a beautifully shaped martini glass.

edition

timeless and universal



Wine 03

24 cl 8 oz
H 195 mm 7 ¾"
D 76 mm 3"
No. 6050 0300



Wine 02

36 cl 12 ¼ oz
H 205 mm 8 ¼"
D 83 mm 3 ¼"
No. 6050 0200



Wine 01

45 cl 15 ¼ oz
H 220 mm 8 ¾"
D 88 mm 3 ½"
No. 6050 0100



Bordeaux 00

59 cl 20 oz
H 230 mm 9"
D 94 mm 3 ¾"
No. 6050 0000



Burgundy 10

68 cl 23 oz
H 210 mm 8 ¼"
D 114 mm 4 ½"
No. 6050 1000



Rosé 22

25,5 cl 8 ¾ oz
H 210 mm 8 ¼"
D 74 mm 3"
No. 6050 2200



**Champagne
flute 07**

15 cl 5 oz
H 230 mm 9"
D 62 mm 2 ½"
No. 6050 0700



Champagne 09

23 cl 7 ¾ oz
H 225 mm 8 ¾"
D 66 mm 2 ½"
No. 6050 0900



Martini 28

21 cl 7 oz
H 183 mm 7 ¼"
D 112 mm 4 ½"
No. 6006 2800



Mineral water 11

31 cl 10 ½ oz
H 150 mm 6"
D 78 mm 3"
No. 6050 1100



Pilsener 19

36 cl 12 ¼ oz
H 184 mm 7 ¼"
D 79 mm 3 ¼"
No. 6006 1900



**Longdrink
"Hurricane" 33**

46,5 cl 12 ¼ oz
H 208 mm 8 ¼"
D 78 mm 3"
No. 6050 3300



Brandy 18

40 cl 13 ½ oz
H 138 mm 5 ½"
D 95 mm 3 ¾"
No. 6201 1800



Margarita 32

34 cl 11 ½ oz
H 172 mm 6 ¾"
D 111 mm 4 ½"
No. 6006 3200



Cordial 05

7 cl 2 ¼ oz
H 158 mm 6 ¼"
D 56 mm 2 ¼"
No. 6001 0500



Grappa 35

9 cl 3 oz
H 182 mm 7 ¼"
D 64 mm 2 ½"
No. 6050 3500



Sherry 34

10,5 cl 3 ½ oz
H 185 mm 7 ¼"
D 56 mm 2 ¼"
No. 6050 3400

Edition showcases all the best features of RONA's professional glassware and this classic design is suitable for a use in a multitude of settings and for a wide variety of occasions. This line offers typical glassware for any drink including a popular "Hurricane" glass for mixed drinks or two different glasses for sparkling wines – a prosecco glass and a real, serious champagne flute. Edition is the right choice for properties which offer a wide variety of services and need to have the right, reliable glass for any occasion.

image

self-confident macho

							
Wine 03	Wine 02	Wine 01	Bordeaux 00	Burgundy 10	Champagne flute 07	Martini 28	Port 34
26 cl 8 ¾ oz H 200 mm 8 " D 77 mm 3 "	36 cl 12 ¼ oz H 210 mm 8 " D 86 mm 3 ½ "	51 cl 17 ¼ oz H 230 mm 9 " D 96 mm 4 "	65 cl 23 oz H 240 mm 9 ½ " D 104 mm 4 "	66 cl 23 ¼ oz H 225 mm 8 ½ " D 120 mm 4 ½ "	22 cl 7 ½ oz H 250 mm 10 " D 74 mm 3 "	30 cl 10 ¼ oz H 188 mm 7 ½ " D 125 mm 4 ½ "	10 cl 3 ½ oz H 200 mm 8 " D 60 mm 2 ½ "
No. 6103 0300	No. 6103 0200	No. 6103 0100	No. 6103 0000	No. 6103 1000	No. 6103 0700	No. 6103 2800	No. 6044 3400

			
Old Fashioned 16	Highball 12	Mineral water 11	Pilsener 19
39 cl 13 ¼ oz H 90 mm 3 ½ " D 95 mm 3 ¾ "	46 cl 15 ½ oz H 145 mm 5 ¾ " D 76 mm 3 "	37 cl 12 ½ oz H 151 mm 6 " D 86 mm 3 ½ "	46 cl 15 ½ oz H 196 mm 8 " D 78 mm 3 "
No. 4220 1600	No. 4220 1200	No. 6275 1100	No. 6001 1900

A must-have for any contemporary property. This square-shaped collection, robust yet elegant, will please any customer with its well-balanced construction and natural self-assured feeling. Carefully designed cups allow the beverage to develop to its full richness while the stable footplate balances the glass to perfection. The geometrical shape is designed in a way providing the best protection against breakage or chipping. A great choice for any stylish property.

le vin

connoisseur's choice



Riesling 03
36 cl 12 ¼ oz
H 220 mm 8 ¾ "
D 79 mm 3 "
No. 6605 0300



Chardonnay 02
48 cl 16 ¼ oz
H 230 mm 9 "
D 91 mm 3 ½ "
No. 6605 0200



Syrah / Pinot noir 01
51 cl 17 ¼ oz
H 240 mm 9 ½ "
D 89 mm 3 ½ "
No. 6605 0100



Bordeaux 00
60 cl 20 ¼ oz
H 245 mm 9 ¾ "
D 92 mm 3 ½ "
No. 6605 0000



Burgundy 10
69 cl 23 ¼ oz
H 225 mm 8 ¾ "
D 114 mm 4 ½ "
No. 6605 1000



Sparkling
points

Champagne glass 09
26 cl 8 ¾ oz
H 242 mm 9 ½ "
D 72 mm 2 ¾ "
No. 6605 0900

Le Vin is a collection made for wine degustation at its best; a grape variety specific suite that stands out from the rest of the RONA professional assortment through its lightweight thin walled execution which enhances the special feeling of this unique suite, offering an extra perceived value. Even if this glass range is made with specifically thin walls, its chipping resistance is fully maintained owing to the laser treatment of the lip-friendly mouth rim. Le Vin makes any wine tasting a special event.

⚙ machine made

select

high society



Wine 02

32 cl 10 ¾ oz
H 240 mm 9 ½ "
D 78 mm 3 "

No. 6051 0200



Wine 01

46 cl 15 ½ oz
H 255 mm 10 "
D 85 mm 3 ½ "

No. 6051 0100



Bordeaux 00

67 cl 22 ¾ oz
H 270 mm 10 ¾ "
D 103 mm 4 "

No. 6051 0000



Burgundy 36

73 cl 24 ¾ oz
H 260 mm 10 ¼ "
D 124 mm 5 "

No. 6051 3600



Burgundy 10

65 cl 22 oz
H 260 mm 10 ¼ "
D 109 mm 4 ¼ "

No. 6051 1000



Martini 28

24 cl 8 oz
H 275 mm 10 ¾ "
D 127 mm 5 "

No. 6051 2800

Sparkling
points



Champagne flute 07

18 cl 6 oz
H 275 mm 10 ¾ "
D 66 mm 2 ½ "

No. 6051 0700

Tall and beautiful, Select can be an adornment to any festive table. You would not use Select for every occasion but any special event also needs a correspondingly special glass. Regardless of its size, the Select glasses are as close in quality to handmade production as you can get with the machine made production. Not every manufacturer can make glasses so tall like RONA with their machinery, but we can take advantage of RONA's ability to do so and offer our clients an exceptional product at a reasonable price.

optima

queen of banquets

						
Wine 03	Wine 02	Wine 01	Champagne flute 07	Goblet 20	Pilsener 19	Mineral water 11
24 cl 8 oz H 175 mm 7 " D 76 mm 3 "	36 cl 12 ¼ oz H 185 mm 7 ¼ " D 84 mm 3 ¼ "	45 cl 15 ¼ oz H 200 mm 8 " D 89 mm 3 ½ "	15 cl 5 oz H 210 mm 8 ¼ " D 62 mm 2 ½ "	37 cl 12 ½ oz H 167 mm 6 ¾ " D 80 mm 3 ¼ "	36 cl 12 ¼ oz H 184 mm 7 ¼ " D 79 mm 3 ¼ "	31 cl 10 ½ oz H 150 mm 6 " D 78 mm 3 "
No. 6087 0300	No. 6087 0200	No. 6087 0100	No. 6087 0700	No. 6087 2000	No. 6006 1900	No. 6050 1100

Banqueting range at its best. Short stems and slightly wider footplates predestined this suite as the RONA banquet solution for glassware. Reasonably sized cups of classic design are topped by a 37 cl / 12.5 oz. glass specifically designed for serving drinks with ice cubes. The straight-sided design of this glass enables the easy placement of one next to other and the safe dispersing of ice cubes from a bucket. Optima is a good choice for any garden party too.

⚙ machine made



ratio

a clear value



Wine 02
25 cl 8 ½ oz
H 195 mm 7 ¾ "
D 73 mm 2 ¾ "
No. 6339 0200



Wine 01
34 cl 11 ½ oz
H 205 mm 8 "
D 77 mm 3 "
No. 6339 0100



Bordeaux 00
45 cl 15 ¼ oz
H 215 mm 8 ½ "
D 83 mm 3 ¼ "
No. 6339 0000



All purpose 10
55 cl 18 ½ oz
H 220 mm 8 ¾ "
D 88 mm 3 ½ "
No. 6339 1000



Champagne flute 07
15 cl 5 oz
H 220 mm 8 ¾ "
D 66 mm 2 ½ "
No. 6339 0700



Cordial 05
9,5 cl 3 oz
H 170 mm 6 ¾ "
D 64 mm 2 ½ "
No. 6339 0500



Juice tumbler 15
35 cl 11 ¾ oz
H 95 mm 3 ¾ "
D 80 mm 3 ¼ "
No. 4932 1500

Not to be over-shadowed by the latest trends, RONA introduces RATIO, a new classically shaped suite developed specifically for food service professionals, featuring pulled stems and laser treated rims, all priced at an exceptional value. The RATIO assortment includes the essential stems along with a universal tumbler to accommodate today's dining demands. This line simply offers the best RATIO between performance and price without compromising quality or design!

eclipse

an extravagant eccentric



Shot glass 20
6 cl 2 oz
H 85 mm 3 ½ "
D 42 mm 1 ¾ "
No. 8411 2000



Mineral water 13
29 cl 9 ¾ oz
H 80 mm 3 ¼ "
D 86 mm 3 ½ "
No. 8411 1300



Old Fashioned 16
38 cl 12 ¾ oz
H 88 mm 3 ½ "
D 94 mm 3 ¾ "
No. 8411 1600



Doub. Old Fashioned 166
47 cl 16 oz
H 98 mm 3 ¾ "
D 100 mm 4 "
No. 8411 1660



Juice tumbler 14
36 cl 12 ¼ oz
H 130 mm 5 "
D 76 mm 3 "
No. 8411 1400



Long drink 12
48 cl 16 ¼ oz
H 145 mm 5 ¾ "
D 90 mm 3 ½ "
No. 8411 1200

The shape of the Eclipse set has been inspired by efforts to achieve the effect of concentrating the aroma of a drink in the area around the lip. The conical shape allows the bouquet in the lower part of the glass to be released and intensify in the upper part. This is particularly covetable for beverages such as craft beer, delicate cocktails, and of course, noble still waters. The modern, uncompromising design can accentuate selected drinks on a well-set table.

⚙ machine made

solar

interesting option



Cucina 120
13 cl 4 ½ oz
H 63 mm 2 ½ "
D 70 mm 2 ¾ "
No. 4193 0130



Cocktail 15
40 cl 13 ½ oz
H 93 mm 3 ¾ "
D 104 mm 4 "
No. 4836 1500



Old fashioned 16
29 cl 9 ¾ oz
H 98 mm 3 ¾ "
D 90 mm 3 ½ "
No. 4836 1600



Double old fashioned 166
33 cl 11 ¼ oz
H 105 mm 4 ¼ "
D 92 mm 3 ½ "
No. 4836 1660



Highball 122
36 cl 12 ¼ oz
H 151 mm 6 "
D 78 mm 3 "
No. 4836 1220



Long drink 12
39 cl 13 ¼ oz
H 160 mm 6 ¼ "
D 80 mm 3 ¼ "
No. 4836 1200

Solid, sturdy, massive with a great feel in your hand, these are the characteristics of the Solar tumbler suite, the newest offering in the RONA professional tumbler lines. Holding any of these robust glasses in your hand evokes peaceful and relaxed evenings spent with a good drink and good friends. Enjoy the precious, confident feeling only the Solar collection can offer.

⚙ machine made

stellar

barman's basic



Liqueur tumbler 20
5.5 cl 1 ¾ oz
H 76 mm 3 "
D 39 mm 1 ½ "
No. 4232 2000



Shot glass 22
6.3 cl 3 ¼ oz
H 103,5 mm 4 "
D 36 mm 1 ½ "
No. 4232 2200



Old fashioned 16
28 cl 9 ½ oz
H 88 mm 3 ½ "
D 80 mm 3 ¼ "
No. 4232 1600



Doub. Old fashioned 166
39 cl 13 ¼ oz
H 102 mm 3 ¾ "
D 88 mm 3 ½ "
No. 4232 1660



Water tumbler 19
19 cl 6 ½ oz
H 108 mm 4 ¼ "
D 58 mm 2 ¼ "
No. 4232 1900



Juice tumbler 14
24 cl 8 oz
H 118 mm 4 ¾ "
D 62 mm 2 ½ "
No. 4232 1400



Beer tumbler 13
30 cl 10 ¼ oz
H 145 mm 5 ¾ "
D 64 mm 2 ½ "
No. 4232 1300

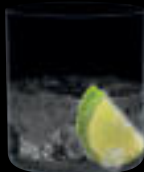


Highball 122
44 cl 15 oz
H 161 mm 6 ½ "
D 70 mm 2 ¾ "
No. 4232 1220



Long drink 12
34 cl 11 ½ oz
H 170 mm 6 ¾ "
D 62 mm 2 ½ "
No. 4232 1200

ultralight



Old fashioned 16U
37 cl 12 ½ oz
H 88 mm 3 ½ "
D 80 mm 3 ¼ "
No. 4232UM1600



Long drink 12U
38,5 cl 13 oz
H 145 mm 5 ¼ "
D 64 mm 2 ½ "
No. 4232UM1200

stellar
light ^{NEW}

An ability to offer a classic cylindrical set of tumblers is an obligation for every serious glass manufacturer in the hospitality industry. RONA covers the whole range with its Lunar suite, so popular all around the world. Like all RONA tumblers, Stellar is made with flat bottoms which do not retain water after dishwashing.

⚙ machine made

lunar

rounded dandy



Shot glass 20
7 cl 2 ¼ oz
H 57 mm 2 ¼ "
D 50 mm 2 "
No. 4233 2000



Cocktail tumbler 15
25 cl 8 ½ oz
H 90 mm 3 ½ "
D 79 mm 3 ¼ "
No. 4233 1500



Old fashioned 16
36 cl 12 ¼ oz
H 95 mm 3 ¾ "
D 84 mm 3 ¼ "
No. 4233 1600



Doub. Old fashioned 166
46 cl 15 ½ oz
H 103 mm 4 "
D 90 mm 3 ½ "
No. 4233 1660



Beer tumbler 13
35 cl 11 ¾ oz
H 132 mm 5 ¼ "
D 73 mm 2 ¾ "
No. 4233 1300



Highball 12
49 cl 16 ½ oz
H 144 mm 5 ½ "
D 79 mm 3 "
No. 4233 1200



Old fashioned optic 16
37 cl 12 ½ oz
H 95 mm 3 ¾ "
D 84 mm 3 ¼ "
No. 4233P1600



Beer tumbler optic 13
42 cl 14 oz
H 132 mm 5 ¼ "
D 73 mm 2 ¾ "
No. 4233P1300

lunar optic ^{NEW}

Because of its rounded shape the Lunar tumbler proved to be exceptionally immune to breakage and the shape also contributes to a protection against chipping. These qualities gained a growing number of customers for whom Lunar is the right choice when it comes to barware.

⚙ machine made

wine solution

visionary surprise



Burgundy 10
44 cl 15 oz
H 95 mm 3 ¾"
D 95 mm 3 ¾"
No. 4245 1000



Doub. Old fashioned 166
54 cl 18 ¼ oz
H 97 mm 3 ¾"
D 102 mm 4"
No. 4245 1660



Wine 02
33 cl 11 ¼ oz
H 100 mm 4"
D 79 mm 3"
No. 4245 0200



Bordeaux 00
46 cl 15 ½ oz
H 112 mm 4 ½"
D 87 mm 3 ½"
No. 4245 0000



Champagne flute 07
23 cl 7 ¾ oz
H 140 mm 5 ½"
D 55 mm 2 ¼"
No. 4245 0700



Highball 122
66 cl 22 ¼ oz
H 140 mm 5 ½"
D 93 mm 3 ¾"
No. 4245 1220



Water 15
33 cl 11 ¼ oz
H 100 mm 4"
D 79 mm 3"
No. 4485 1500



Mix Drink 122
47 cl 16 oz
H 112 mm 4 ½"
D 87 mm 3 ½"
No. 4485 1220

Originally designed as a stemless option for wine glasses the Wine Solution collection quickly proved that it would be unwise to limit this unusual set of glasses to only this purpose. The growing popularity of this avant-garde set of thin walled tumblers shows that its utilization may be much wider. Its concave bottom is not only convenient for holding the glass in your hand but also helps wine to breathe during pouring and drinking. The fine, faceted lip-friendly rim can bring your joy from good wine to perfection.



“ RONA has been and will continue to be the cornerstone of glassware offerings at our restaurants. It goes without saying that the elegant shapes and designs coupled with the superior craftsmanship makes for beautiful and appealing pieces. Beyond the aesthetic draw, however, RONA glasses prove year over year that quality and durability are timeless assets. Whether serving a soft drink or a craft cocktail; a glass of reserve wine or an after-dinner brandy, RONA has a signature selection in every category. 15 years and counting, it’s safe to say we’ll be RONA customers for life! ”

Greg Best
Owner & Head Barkeep

Ticonderoga Club & Southern National
Atlanta, Georgia, USA

Why We at Restaurant Odille Choose Glassware from RONA

“ At Restaurant Odille, we, Lotte Bloem and Casimir Evens, strive for a total experience where refinement, craftsmanship, and elegance come together. Every detail in our restaurant contributes to the atmosphere and quality we want to offer our guests – from the carefully selected ingredients to the ambiance of the table setting. That is why we have chosen glassware from RONA. RONA’s glasses elevate the wine experience to a higher level, allowing aromas and flavors to fully come into their own. Additionally, their elegant and timeless appearance perfectly aligns with our philosophy of subtle and artisanal perfection. Sustainability and craftsmanship play a major role in our choices. RONA’s high-quality crystal glass, crafted with innovative techniques and deep-rooted traditions, seamlessly aligns with our vision of quality and authenticity. Whether it is a refined white Burgundy or a powerful red Bordeaux, the right glass makes the difference – and we find that difference with RONA. With this choice, we aim to offer our guests not just an exceptional culinary experience but also a glassware experience that seamlessly matches the flavors and emotions we want to evoke in our restaurant. For us, RONA is not just glassware; it is an essential part of the art of enjoyment. ”

Lotte Bloem – sommelier
Casimir Evens – chef

Odille restaurant
Sint Oedenrode, Netherlands



supremely artisan.

hand-crafted drinking glassware, stemmed glasses, and tumblers

RONA is one of a handful of glassworks in the world that can offer a comprehensive range of exceptionally high-quality crystalline products made using not only the latest machine technology but also original techniques for hand-shaped glass. In this way, RONA maintains and cultivates the traditional art of handmade glassware, drawing on more than a century of history and many years of expertise. Despite or perhaps precisely because of, the traditional roots of this exclusive production method, RONA manages to maintain a handmade range of the finest quality that is very modern, fresh and contemporary.

Glass products made with the touch of a human hand have always played an important and unique role in the catering industry, especially at the higher end, where demanding customers rightly expect sophisticated perfection. In order to serve this elite market to the highest possible standard, RONA has prepared a range of exclusive products just for the catering market, which you can find in this catalogue.

santorini

the choice of epicureans



Bordeaux 00

66 cl 22 ¼ oz
H 241 mm 9 ½ "
D 101 mm 4 "

No. 65856 0000



Wine 01

55 cl 18 ½ oz
H 206 mm 8 ¼ "
D 69,5 mm 2 ¾ "

No. 65856 0100



Wine 02

39 cl 13 ¼ oz
H 217 mm 8 ½ "
D 87 mm 3 ½ "

No. 65856 0200



Burgundy 10

68 cl 23 oz
H 220 mm 8 ½ "
D 111 mm 4 ½ "

No. 65856 1000



Cordial 05

7 cl 2 ¼ oz
H 179 mm 7 "
D 65 mm 2 ½ "

No. 65856 0500



Champagne saucer 08

23 cl 7 ¾ oz
H 152 mm 6 "
D 106 mm 4 ¼ "

No. 65856 0800



Highball 12

50 cl 17 oz
H 145 mm 5 ¾ "
D 84 mm 3 ¼ "

No. 65856 1200



Old Fashioned 16

49 cl 16 ½ oz
H 106 mm 4 ¼ "
D 98 mm 3 ¾ "

No. 65856 1600

Santorini is a mystical island that many say is the remains of the legendary Atlantis. It is one of the islands of the Cyclades archipelago, where, according to legend, the goddess Artemis and her brother Apollo were born. Hence their name: the Greek Cyclades, translated as "islands in a circle". It would be difficult to find a more suitable name for this delicate hand-shaped suite. The lower part of the stemmed glasses takes the shape of a volcanic caldera so that drinks, and wine in particular, can unlock their full potential.

sensual

pure seduction



Wine 02
49 cl 16 ½ oz
H 208 mm 8 "
D 97 mm 4 "
No. 62417 0200



Wine 01
71 cl 24 oz
H 230 mm 9 "
D 96 mm 4 "
No. 62417 0100



Wine 00
93 cl 31 ½ oz
H 252 mm 10 "
D 110 mm 4 ½ "
No. 62417 0000



Burgundy 10
89 cl 30 oz
H 220 mm 8 ½ "
D 128 mm 5 "
No. 62417 1000



Champagne flute 09
22 cl 7 ½ oz
H 242 mm 9 ½ "
D 66 mm 2 ½ "
No. 62417 0900



Sniffer 18
67 cl 22 ¾ oz
H 173 mm 6 ¾ "
D 107 mm 4 ¼ "
No. 62417 1800



Old fashioned 16
59 cl 20 oz
H 94 mm 3 ¾ "
D 106 mm 4 "
No. 62417 1600



Longdrink 12
58 cl 19 ½ oz
H 148 mm 6 "
D 86 mm 3 ½ "
No. 62417 1200



Juice tumbler 14
30 cl 10 ¼ oz
H 112 mm 4 ½ "
D 74 mm 3 "
No. 62417 1400



Wobbling Bordeaux 36
67 cl 22 ¾ oz
H 295 mm 11 ½ "
D 111 mm 4 ½ "
No. 62417 3600



Wobbling Burgundy 38
73 cl 24 ¾ oz
H 270 mm 10 ½ "
D 112 mm 4 ½ "
No. 62417 3800

Unlike most of RONA's competitors, we still maintain a wide selection of handmade products and the Sensual collection can answer the question why. The extremely thin execution of so called "muslin quality" in combination with the demanding shape of this line makes it impossible to be reproduced by machine. Although Sensual will never replace more durable and affordable machine made product there are moments in life when you want to hold just this extraordinary glass.

leandros

ultralight elegance



Wine 02

48 cl 16 ¼ oz
H 230 mm 9 "
D 86 mm 3 ½ "

No. 64900A0200



Wine 01

68 cl 23 oz
H 245 mm 9 ¾ "
D 95 mm 3 ¾ "

No. 64900A0100



Bordeaux 00

86 cl 29 oz
H 260 mm 10 ¼ "
D 100 mm 4 "

No. 64900A0000



**Champagne
saucer 08**

54 cl 18 ¼ oz
H 180 mm 7 "
D 123 mm 4 ¾ "

No. 64900A0800



Martini 28

34 cl 11 ½ oz
H 190 mm 7 ½ "
D 130 mm 5 "

No. 64900A2800



Pilsener 19

49 cl 16 ½ oz
H 185 mm 7 ¼ "
D 80 mm 3 "

No. 64900A1900



Long drink 13

57 cl 19 ¼ oz
H 160 mm 6 ¼ "
D 78 mm 3 "

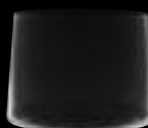
No. 64955 1300



Old Fashioned 16

54 cl 18 ¼ oz
H 100 mm 4 "
D 95 mm 3 ¾ "

No. 64955 1600



Mineral water 19

48 cl 16 ¼ oz
H 75 mm 3 "
D 102 mm 4 "

No. 64955 1900

A contemporary, self-confident design, progressive in every aspect. It offers an amazing contrast between oversized glasses and ultralight execution of this unique suite. Whether a proper wine degustation or just shaken, not stirred drink – this suite is ready for both.

medea

boldly curved



Wine 02

54 cl 18 ¼ oz
H 225 mm 8 ¾ "
D 98 mm 3 ¾ "
No. 64903 0200



Wine 01

76 cl 25 ¾ oz
H 240 mm 9 ½ "
D 110 mm 4 ¼ "
No. 64903 0100



Bordeaux 00

89 cl 30 oz
H 255 mm 10 "
D 115 mm 4 ½ "
No. 64903 0000



**Liquore &
Cocktails 101**

25 cl 8 ½ oz
H 180 mm 7 "
D 38 mm 1 ½ "
No. 65223 1010



Wine 01

45 cl 15 ¼ oz
H 240 mm 9 ½ "
D 100 mm 4 "
No. 64954 0100



Cordial 05

13 cl 4 ½ oz
H 210 mm 8 ¼ "
D 72 mm 2 ¾ "
No. 64954 0500



**Liqueur
martini 288**

4 cl 1 ¼ oz
H 140 mm 5 ¼ "
D 75 mm 3 "
No. 65320 2880

The refined and sophisticated design of this hand-made suite will acquire your attention with no way back. Its bold, up-to-date curves reflect current trends in fashion. An almost ethereal design, slim stems and extremely thin glass. The appealing and slightly extravagant shapes exude easiness and enjoyment on the table.

carafes

uniquely shaped and
fully hand crafted



Dorado
H 290 mm 11 ½ "
No. H 330 - 29



Delfinus
H 370 mm 14 ½ "
No. H 330 - 37



Gyrus
H 410 mm 16 ¼ "
No. H 353



Orion
H 326 mm 12 ¾ "
No. H 361



Columba
H 360 mm 14 ¼ "
No. H 363



Centaurus
H 400 mm 15 ¾ "
No. H 336



Pegasus
H 340 mm 13 ½ "
No. H 337

Uniquely shaped and fully hand crafted, RONA offers a wide range of these free formed carafes specially designed for exclusive occasions. Each of these unusual shapes is designed to develop any wine to its peak potential.



“ East Hotel uses RONA glassware in Agostini’s Restaurant, Joe’s Bar and Events. We found RONA2serve an excellent choice for a busy hospitality environment. The combination of elegant design, good durability and a competitive price made the selection of RONA glassware an easy decision. We like to provide a quality experience to our guests and this is reflected in our choice of trusted tableware brands such as RONA. ”

Francesco Balestrieri
Culinary Director

East Hotel
Canberra, Australia

“ The historical Britannia Hotel in Trondheim re-opened in April 2019, following a three-year, \$160 million top-to-toe refurbishment and became a member of the prestigious Leading Hotels of the World network the same year. Today, the hotel offers modern conference facilities, a luxurious spa and fitness centre, and six food and beverage outlets, including the Michelin-starred Speilsalen and Palmehaven, the internationally renowned ballroom which serves Norway’s Best Breakfast. At a five-star luxury hotel, every detail matters. RONA glassware elevates the presentation of every cocktail with its sleek design and exceptional quality. It embodies the perfect blend of elegance and durability, reflecting our commitment to excellence. ”

Øyvind Lindgjerdet
Executive Bar Manager

Britannia Hotel
Trondheim, Norway



urban nightlife.

bar glassware, mixology

As the profile of mixology and bar culture climbs ever higher, glassware specifically designed for bars is becoming increasingly more important in the RONA 2SERVE hospitality glass range. We believe that this specific environment requires its own distinctive set of products that will allow this trend to develop to the full. The RONA 2SERVE range for bars and mixologists includes a glass especially developed for single malt whiskey, a mixer and a set of Cumberland tumblers decorated with a polished cut (which are poorly imitated by the cheap pressed products we still, sadly, come across so often in this exceptional setting).

A privileged place is reserved for these products on the most luxuriously laid tables.

sake tasting glass

embrace the charm **NEW**

NRIB
独立行政法人
酒類総合研究所
National Research
Institute of Brewing (NRIB)

The sake tasting glass wide range of applications

This versatile glass is not only ideal for sake evaluation gatherings and appraisal meetings, but also for:

- Tastings at sake breweries
- Events and gatherings
- Individual exploration of sake's diverse forms and flavors



Sake tasting glass 01
15 cl 5 oz
H 140 mm 5 ½ "
D 64 mm 2 ½ "
No. 7739 3100

A groundbreaking vessel designed to establish a new benchmark for sake evaluation and propel Japanese sake onto the global stage. For centuries, inconsistent tasting practices due to varied glassware have hindered the global appreciation of sake's diverse flavor and aroma profiles. Glassbacca, in collaboration with the National Research Institute of Brewing (NRIB), Japan's leading authority on sake research, has taken a bold step to address this challenge. The sake tasting glass is more than just a tool; it's a commitment to quality and education. It represents a collaborative effort to increase global appreciation for sake by providing a standardized platform for evaluation and enjoyment.

classic cocktails

cocktail renaissance



Nick & Nora 04
16 cl 5 ½ oz
H 150 mm 6 "
D 74 mm 3 "
No. 6515 0400



Champagne flute 07
16 cl 5 ½ oz
H 216 mm 8 ½ "
D 70 mm 2 ¾ "
No. 6515 0700



Martini / Saucer Champ. 08
25 cl 8 ½ oz
H 144 mm 5 ¾ "
D 98 mm 4 "
No. 6515 0800



Paris Saucer Champ. 28
26 cl 8 ¾ oz
H 131 mm 5 ¼ "
D 96 mm 3 ¾ "
No. 6515 2800



The Classic Cocktail range has been recreated using the original glass moulds that manufactured the glasses used in the 1930s Manhattan cocktail scene and made famous in venues such as Rainbow Room. These classic shapes have stood the test of time and have regained a relevance to today's growing mixology scene.



Nick & Nora 04 DOTS
16 cl 5 ½ oz
H 150 mm 6 "
D 74 mm 3 "
No. 6515 04925



Martini / Saucer Champ. 08 DOTS
25 cl 8 ½ oz
H 144 mm 5 ¾ "
D 98 mm 4 "
No. 6515 08925



Nick & Nora 04 LACE
16 cl 5 ½ oz
H 150 mm 6 "
D 74 mm 3 "
No. 6515 04333



Martini / Saucer Champ. 08 LACE
25 cl 8 ½ oz
H 144 mm 5 ¾ "
D 98 mm 4 "
No. 6515 08333



Nick & Nora 04 OPTIC
16 cl 5 ½ oz
H 150 mm 6 "
D 74 mm 3 "
No. 6515P0400



Martini / Saucer Champ. 08 OPTIC
25 cl 8 ½ oz
H 144 mm 5 ¾ "
D 98 mm 4 "
No. 6515P0800



Paris Saucer Champ. 28 OPTIC
26 cl 8 ¾ oz
H 131 mm 5 ¼ "
D 96 mm 3 ¾ "
No. 6515P2800

Woven into RONA's vintage Martini and Nick & Nora glasses, the Classic Cocktails suite offers elaborate etched or engraved patterns that accentuate the sophistication of the classic cocktail era. These classic designs wrap fully around each glass, livening the allure of the cocktail inside.

cumberland

mixer + tumblers, cut and plain



Whisky caraffe 73
75 cl 25 ¼ oz
H 273 mm 10 ¾"
D 100 mm 4"
No. 63659F7376



Beaker 73
60 cl 20 ¼ oz
H 146 mm 5 ¾"
D 87 mm 3 ¾"
No. 5702 7300



Beaker Diamond 73
60 cl 20 ¼ oz
H 146 mm 5 ¾"
D 87 mm 3 ¾"
No. 5702 7310



Beaker Knox 73
60 cl 20 ¼ oz
H 146 mm 5 ¾"
D 87 mm 3 ¾"
No. 5702 7376



HB 12
39 cl 13 ¼ oz
H 135 mm 5 ¼"
D 70 mm 2 ¾"
No. 8077 H / 1200



OF 16
37 cl 12 ½ oz
H 85 mm 3 ¼"
D 85 mm 3 ¼"
No. 8077 H / 1600



OF Knox 16076
37 cl 12 ½ oz
H 85 mm 3 ¼"
D 85 mm 3 ¼"
No. 8077 H / 16076



Somerset Martini 39313
21 cl 7 oz
H 183 mm 7 ¼"
D 112 mm 4 ½"
No. 6006 H / 39313



HB Montgomery 12925
39 cl 13 ¼ oz
H 135 mm 5 ¼"
D 70 mm 2 ¾"
No. 8077 H / 12925



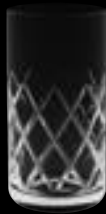
OF Montgomery 16925
37 cl 12 ½ oz
H 85 mm 3 ¼"
D 85 mm 3 ¼"
No. 8077 H / 16925



HB Diamond 12180
39 cl 13 ¼ oz
H 135 mm 5 ¼"
D 70 mm 2 ¾"
No. 8077 H / 12180



OF Diamond 16180
37 cl 12 ½ oz
H 85 mm 3 ¼"
D 85 mm 3 ¼"
No. 8077 H / 16180



HB Knox 12076
39 cl 13 ¼ oz
H 135 mm 5 ¼"
D 70 mm 2 ¾"
No. 8077 H / 12076



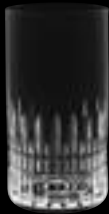
HB Whitley 12134
39 cl 13 ¼ oz
H 135 mm 5 ¼"
D 70 mm 2 ¾"
No. 8077 H / 12134



OF Whitley 16134
37 cl 12 ½ oz
H 85 mm 3 ¼"
D 85 mm 3 ¼"
No. 8077 H / 16134



OF Kingston 16903
37 cl 12 ½ oz
H 85 mm 3 ¼"
D 85 mm 3 ¼"
No. 8077 H / 16903



HB Kingston 12903
39 cl 13 ¼ oz
H 135 mm 5 ¼"
D 70 mm 2 ¾"
No. 8077 H / 12903

No matter your preference: barley, corn, wheat or rye, RONA's Polished Cut Cumberland Collection will keep your spirits high. Classy and sophisticated designs, of Montgomery, Whitley and Knox – whether you enjoy your spirits "mixed, neat or on the rocks!"

beer

integral part of tabletop culture



Pint glass 19
63 cl 21 ¼ oz
H 162 mm 6 ¼ "
D 90 mm 3 ½ "
No. 4822 1900



Ale beer 19
60 cl 20 ¼ oz
H 158 mm 6 ⅞ "
D 102 mm 3 ⅝ "
No. 6716 1900



Stout 19
57 cl 19 ¼ oz
H 162 mm 6 ¼ "
D 95 mm 3 ¾ "
No. 6717 1900



Pilsener 19
46 cl 15 ½ oz
H 196 mm 8 "
D 78 mm 3 "
No. 6001 1900



Beer tumbler 19
38 cl 12 ¾ oz
H 203 mm 8 "
D 75 mm 3 "
No. 7238 1900



Pilsener 19
36 cl 12 ¼ oz
H 184 mm 7 ¼ "
D 79 mm 3 ¼ "
No. 6006 1900



Goblet 20
37 cl 12 ½ oz
H 167 mm 6 ¾ "
D 80 mm 3 ¼ "
No. 6087 2000



Pilsener 19
49 cl 16 ½ oz
H 185 mm 7 ¼ "
D 80 mm 3 "
No. 64900A1900



Long drink 13
57 cl 19 ¼ oz
H 160 mm 6 ¼ "
D 78 mm 3 "
No. 64955 1300



Longdrink 12
58 cl 19 ½ oz
H 148 mm 6 "
D 86 mm 3 ½ "
No. 62417 1200



Hi Ball 122
43 cl 14 ½ oz
H 135 mm 5 ¼ "
D 74 mm 3 "
No. 7048 1220

Beer. An ancient companion of humankind since the dawn of time, bringing joy and quenching thirsts of both poor peasants and majestic kings. With the growing number of craft breweries offering high quality beers, RONA believes that this cultural and iconic beverage deserves similar attention to wine, with shapes designed for each type of beer from Ales to Stouts and everything in-between.

machine made

bar

every inch the professional

							
All Purpose 01	Margarita 32	Gin Tonic 00	Martini 28	Burgundy 10	INAO 02	Beer tumbler 19	Longdrink "Hurricane" 33
59 cl 20 oz H 245 mm 9 ½" 9 ½" D 94 mm 3 ¾"	34 cl 11 ½ oz H 172 mm 6 ¾" 6 ¾" D 111 mm 4 ½"	63 cl 21 ¼ oz H 203 mm 8" 8" D 105 mm 4 ¼"	39 cl 13 ½ oz H 190 mm 7 ½" 7 ½" D 124 mm 4 ¾"	44 cl 15 oz H 95 mm 3 ¾" 3 ¾" D 95 mm 3 ¾"	21 cl 7 oz H 156 mm 6 ⅞" 6 ⅞" D 67 mm 2 ⅞"	38 cl 12 ¾ oz H 203 mm 8" 8" D 75 mm 3"	46,5 cl 15 ¾ oz H 208 mm 8 ¼" 8 ¼" D 78 mm 3"
No. 6119 0100	No. 6006 3200	No. 8303 0000	No. 6829R2800	No. 4245 1000	No. 6860 0200	No. 7238 1900	No. 6050 3300

						
Pilsener 19	Single malt whiskey/whisky 32	Brandy 18	Brandy 21	Highball 12	Old Fashioned 16	Champagne flute 07
46 cl 15 ½ oz H 196 mm 8" 8" D 78 mm 3"	20 cl 6 ¾ oz H 122 mm 4 ¾" 4 ¾" D 69 mm 2 ¾"	40 cl 13 ½ oz H 138 mm 5 ½" 5 ½" D 95 mm 3 ¾"	66 cl 22 ¼ oz H 166 mm 6 ½" 6 ½" D 112 mm 4 ½"	46 cl 15 ½ oz H 145 mm 5 ¾" 5 ¾" D 76 mm 3"	39 cl 13 oz H 90 mm 3 ½" 3 ½" D 95 mm 3 ¾"	23 cl 7 ¾ oz H 140 mm 5 ½" 5 ½" D 55 mm 2 ¼"
No. 6001 1900	No. 6697 3200	No. 6201 1800	No. 6001 2100	No. 4220 1200	No. 4220 1600	No. 4245 0700

Every bar has slightly different requirements when it comes down to glassware but the general range of product is quite universal across the industry. The RONA bar selection brings some ideas reflecting the most commonly used glasses in the bar industry.

bar

every inch the professional



Cordial 05
7 cl 2 ¼ oz
H 158 mm 6 ¼ "
D 56 mm 2 ¼ "
No. 6001 0500



Fruit spirits glass 35
26 cl 9 oz
H 210 mm 8 ¼ "
D 77 mm 3 "
No. 6751 3500



Champagne flute 07
20,5 cl 7 oz
H 227 mm 9 "
D 72 mm 2 ¾ "
No. 6263 0700



Champagne flute 07
15 cl 5 oz
H 230 mm 9 "
D 62 mm 2 ½ "
No. 6050 0700



Mineral water 11
24 cl 8 oz
H 139 mm 5 ½ "
D 73 mm 2 ¾ "
No. 6200 1100



Champagne saucer 08
28 cl 9 ½ oz
H 144 mm 5 ¾ "
D 114 mm 4 ½ "
No. 6200 0800



Cordial saucer 06
7,5 cl 2 ½ oz
H 110 mm 4 ½ "
D 71 mm 2 ¾ "
No. 6200A0600



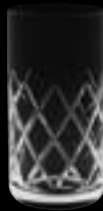
Champagne cooler 95
H 223 mm 8 ¾ "
D 235 mm 9 ¼ "
No. 2823 9500



Ice bucket 91
H 130 mm 5 ¼ "
D 138 mm 5 ¾ "
No. 2823 9100



Beaker Cumberland 73
60 cl 20 ¼ oz
H 146 mm 5 ¾ "
D 87 mm 3 ¾ "
No. 5702 7376



HB Knox 12076
39 cl 13 ¼ oz
H 135 mm 5 ¼ "
D 70 mm 2 ¾ "
No. 8077 H / 12076



OF Knox 16076
37 cl 12 ½ oz
H 85 mm 3 ¼ "
D 85 mm 3 ¼ "
No. 8077 H / 16076

Every bar has slightly different requirements when it comes down to glassware but the general range of product is quite universal across the industry. The RONA bar selection brings some ideas reflecting the most commonly used glasses in the bar industry.



“ RONA glassware is gorgeous and amazing! The way the glasses hold up in the service industry where the workers can be a little hard on them, is fabulous. It’s all about presentation and attention to detail, and RONA glassware adds that extra touch with the way they are made. Their design makes our drinks look fantastic and guests comment on how much they love it. You taste first with your eyes, and if it looks beautiful then your brain says this is going to taste phenomenal, and the glassware elevates our drinks to that next level. The variety of glassware that RONA offers is impressive; all my cocktails look amazing, and they are all in different glasses – different shapes, different sizes – and it all works well with what we do here. ”

Amber Garcia
Bar Manager at TANA

TANA
New Orleans, Louisiana, USA

“ We have received compliments on the design and handling of the Linea Umana still and sparkling water glasses. For the wine glasses we have received very good feedback for the quality of the glass and the lightness especially in the Orange Wine 460 ml and Champagne 500 ml models of the Linea Umana and Medea red wine glass. ”

Giacomo Girolami
Director of Restaurants

San Domenico Palace, Four Seasons Hotel
Taormina, Italy



Photo: Joee Wong (@iamjoeewong)

the art of presentation.

pitchers and carafes

Enjoy a privileged status in the hospitality range of every erudite glass manufacturer for the catering industry, because they can round off the dining ambience and accentuate the tone of other drinking glassware on a dinner table with their design and elegant shape. RONA offers the widest range of these products, including affordable yet professionally crafted machine-shaped products, and durable and elegantly shaped pieces made using traditional hand-crafting technology, with each product bearing the touch of a human hand and the hallmark of virtuous glassmaking. Our solidly sculpted carafes, designed to decant the choicest of wines, are in a world of their own. They are unique masterpieces created under the hands of selected glassmaking maestros in an almost ritualised production process.

A privileged place is reserved for these products on the most luxuriously laid tables.



pitchers

hollowware



Pitcher 43
20 cl 6 ¾ oz
H 108 mm 4 ¼ "
D 77 mm 3 "

No. 2805 4300



Pitcher 44
25 cl 8 ½ oz
H 115 mm 4 ½ "
D 82 mm 3 ¼ "

No. 2805 4400



Pitcher 46
50 cl 17 oz
H 145 mm 5 ¾ "
D 102 mm 4 "

No. 2805 4600



Pitcher 49
100 cl 33 ¾ oz
H 196 mm 7 ¾ "
D 140 mm 5 ½ "

No. 2805 4900



Pitcher 51
150 cl 50 ¾ oz
H 208 mm 8 ¼ "
D 147 mm 5 ¾ "

No. 2805 5100



Pitcher 53
200 cl 67 ¾ oz
H 228 mm 9 "
D 165 mm 6 ½ "

No. 2805 5300



Pitcher 44
25 cl 8 ½ oz
H 124 mm 4 ⅞ "
D 82 mm 3 ¼ "

No. 2818 4400



Pitcher 49
100 cl 33 ¾ oz
H 196 mm 7 ¾ "
D 130 mm 5 ⅞ "

No. 2818 4900



Pitcher with icelip 66
150 cl 50 ¾ oz
H 215 mm 8 ½ "
D 147 mm 5 ¾ "

No. 2825 6600



Pitcher 44
35 cl 11 ¾ oz
H 150 mm 6 "
D 90 mm 3 ½ "

No. 61534A4400



Pitcher 46
80 cl 27 oz
H 205 mm 8 ⅞ "
D 105 mm 4 ⅞ "

No. 61534A4600



Pitcher 49
100 cl 33 ¾ oz
H 255 mm 10 "
D 115 mm 4 ½ "

No. 61534A4900



Pitcher 51
200 cl 67 ¾ oz
H 300 mm 11 ¾ "
D 135 mm 5 ½ "

No. 61534A5100



Pitcher 50
120 cl 40 ½ oz
H 260 mm 10 ¼ "
D 100 mm 4 "

No. 64060 5000



Pitcher 46
80 cl 27 oz
H 230 mm 9 "
D 90 mm 3 ½ "

No. 64060 4600

RONA is a rare example of a glassworks where the machine made production is accompanied by the handmade section. This fact gives RONA a unique opportunity to complete the professional glass assortment with hollowware not only produced by machine, but also with the more resistant handmade decanters and pitchers coming from its own production.

carafes

hollowware



 handmade



Carafe 71
25 cl 8 ½ oz
H 187 mm 7 ¾ "
D 72 mm 2 ¾ "
No. 2821 7100

 machine made



Carafe 71
25 cl 8 ½ oz
H 187 mm 7 ¾ "
D 72 mm 2 ¾ "
No. 5360 7100



Carafe 72
50 cl 17 oz
H 229 mm 9 "
D 88 mm 3 ½ "
No. 2821 7200



Carafe 74
120 cl 40 ½ oz
H 256 mm 10 ⅞ "
D 130 mm 5 ¼ "
No. 5390 7400



Carafe 70
35 cl 12 oz
H 150 mm 6 "
D 144 mm 5 ½ "
No. 2819 7000



Carafe 73
75 cl 25 ½ oz
H 198 mm 7 ¾ "
D 187 mm 7 ¼ "
No. 2819 7300



Carafe 74
100 cl 34 oz
H 218 mm 8 ⅝ "
D 208 mm 8 ¼ "
No. 2819 7400



Carafe 75
150 cl 50 ¾ oz
H 220 mm 8 ¾ "
D 220 mm 8 ¾ "
No. 5620 7500



Carafe 75
150 cl 50 ¾ oz
H 260 mm 10 "
D 228 mm 8 ¾ "
No. 5979 7500



Carafe 75 A
150 cl 50 ¾ oz
H 260 mm 10 "
D 228 mm 8 ¾ "
No. 5979A7500



Carafe 75
150 cl 50 ½ oz
H 230 mm 9 "
D 206 mm 8 ¼ "
No. 60755 7500



Carafe Polis 73
87 cl 29 ½ oz
H 260 mm 10 ¼ "
D 86 mm 3 ½ "
No. 5728 7300



Carafe Jabiru 74
120 cl 40 ½ oz
H 300 mm 11 ¾ "
D 120 mm 4 ¾ "
No. 64545B7400

RONA is a rare example of a glassworks where the machine made production is accompanied by the handmade section. This fact gives RONA a unique opportunity to complete the professional glass assortment with hollowware not only produced by machine, but also with the more resistant handmade decanters and pitchers coming from its own production.

attention to the detail.

accessories

Seemingly unimportant small items designed to promote and elevate the culture of dining to an art form sometimes give the impression that they are throwaway products made of materials less refined than glass. Nothing could be further from the truth. Lids, small centrepieces, mise en bouche bowls and aperos bowls put the finishing touch to any dinner table or banquet buffet and lift them to a new level. These small products allow chefs to fully articulate their skill and inspire them to take new approaches in how they present their creations.

Without these small items, whose significance is so easy to underestimate, no table would be perfect.

essential trivialities

little things you don't know you need



Cloche 105
H 104 mm 4 1/8 "
D 110 mm 4 1/4 "
No. 6719B0105



Cloche 150
H 150 mm 6 "
D 83 mm 3 1/4 "
No. 6719B0150



Cloche 160
H 160 mm 6 1/4 "
D 91 mm 3 1/2 "
No. 6719B0160



Cloche 140
H 140 mm 5 1/2 "
D 116 mm 4 1/2 "
No. 6558 0140



Dome 012
H 139 mm 5 1/2 "
D 120 mm 4 3/4 "
No. 7048B0012

cloches / dome

While cloches were originally designed to protect seedlings from the cold and frost, they now bring the art of food presentation to a new level of sophistication and elegance. Each cloche, designed from the bowls of RONA wine glasses, boasts brilliance and clarity, while enticing diners with delectable morsels worthy of such a display. Paired with the perfect plate or tray on their own or in sets, RONA Cloches will create an unforgettable dining experience!



Bistro
13 cl 4 1/2 oz
H 60 mm 2 1/2 "
D 62 mm 2 1/2 "
No. 4191 0130



Bodega
11 cl 3 3/4 oz
H 47 mm 1 3/4 "
D 68 mm 2 3/4 "
No. 4193 0110



Cucina
13 cl 4 1/2 oz
H 63 mm 2 1/2 "
D 70 mm 2 3/4 "
No. 4193 0130



Trattoria
11,5 cl 4 oz
H 68 mm 2 3/4 "
D 45 mm 1 3/4 "
No. 4218 0115



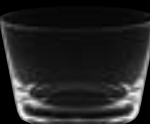
Meson
12 cl 4 oz
H 63 mm 2 1/2 "
D 62 mm 2 1/2 "
No. 4220 0120

mise en bouche / aperos

Finger food – the hallmark of every stylish locale. Glass containers designed for mini food presentation; suitable for canapés, hors d'oeuvres and much more. RONA offers a wide selection of these so called mise-en-bouche or amuse-bouche items to provide its clients with the opportunity to select the shapes of their choice.



Paris
28 cl 9 1/2 oz
H 60 mm 2 1/2 "
D 88 mm 3 1/2 "
No. 4405 0280



Roma
27 cl 9 1/4 oz
H 60 mm 2 1/2 "
D 93 mm 3 3/4 "
No. 4404 0270



New York
30 cl 10 1/4 oz
H 60 mm 2 1/2 "
D 95 mm 3 3/4 "
No. 4406 0300

select your milieu.

connoisseur's choice

In this part of the catalogue, we would like to propose possible solutions for various gastronomic settings, a selection from individual items of our entire assortment.



fine dining

For that special occasion, the RONA fine dining assortment offers a variety of shapes, all with taller, slender stems and larger bowls with generous capacities. Contemporary, Traditional and Romantic shapes give operators a variety of options and price points to select from.



Wine 01
52 cl 17 ¾ oz
H 230 mm 9 "
D 93 mm 3 ¾ "



Wine 01
55 cl 18 ½ oz
H 230 mm 9 "
D 94 mm 3 ¾ "



Wine 01
71 cl 24 oz
H 230 mm 9 "
D 96 mm 4 "



Bordeaux 00
64 cl 21 ¾ oz
H 240 mm 9 ½ "
D 100 mm 4 "



Bordeaux 00
68 cl 23 oz
H 250 mm 9 ¾ "
D 98 mm 3 ¾ "



Wine 00
93 cl 31 ½ oz
H 252 mm 10 "
D 110 mm 4 ½ "



Burgundy 10
73 cl 25 oz
H 230 mm 9 "
D 118 mm 4 ¾ "



Champagne flute 09
22 cl 7 ½ oz
H 250 mm 10 "
D 70 mm 2 ¾ "



Champagne 07
27 cl 9 oz
H 250 mm 10 "
D 72 mm 2 ¾ "



Champagne saucer 08
42,5 cl 14 ¼ oz
H 170 mm 6 ¾ "
D 120 mm 4 ¾ "



Wine 01
71 cl 24 oz
H 240 mm 9 ½ "
D 101 mm 4 "



Wine 01
66 cl 22 ¼ oz
H 240 mm 9 ½ "
D 97 mm 3 ¾ "



Martini/Cocktail 28
20 cl 6 ¾ oz
H 200 mm 7 ¾ "
D 95 mm 3 ¾ "



Champ. flute 09
31,5 cl 10 ¾ oz
H 240 mm 9 ½ "
D 84 mm 3 ¼ "

Sparkling
points



**GLASS FOR
STILL WATER**
50 cl 17 oz
H 113 mm 4 ½ "
D 91 mm 3 ½ "



**GLASS FOR
SPARKLING WATER**
43 cl 14 ½ oz
H 113 mm 4 ½ "
D 87 mm 3 ½ "



Carafe 70
35 cl 11 ¾ oz
H 150 mm 6 "
D 144 mm 5 ½ "

casual dining

Casual dining with class! A nice assortment of reds and whites in standard capacities best suited for the everyday casual experience – complete with barware, sized for most hard, soft or sparkling beverages.



Wine 01

45 cl 15 ¼ oz
H 220 mm 8 ¾ "
D 88 mm 3 ½ "
No. 6050 0100



Bordeaux 00

59 cl 20 oz
H 230 mm 9 "
D 94 mm 3 ¾ "
No. 6050 0000



Wine 02

36 cl 12 ¼ oz
H 210 mm 8 "
D 86 mm 3 ½ "
No. 6103 0200



Wine 01

51 cl 17 ¼ oz
H 230 mm 9 "
D 96 mm 4 "
No. 6103 0100



Wine 02

35 cl 12 oz
H 218 mm 8 ½ "
D 81 mm 3 ¾ "
No. 6265 0200



Wine 01

44 cl 15 oz
H 228 mm 9 "
D 87 mm 3 ½ "
No. 6265 0100



Burgundy 10

61 cl 20 ¾ oz
H 213 mm 8 ½ "
D 105 mm 4 "
No. 6265 1000



Champagne flute 07

15 cl 5 oz
H 230 mm 9 "
D 62 mm 2 ½ "
No. 6050 0700



Champagne flute 07

22 cl 7 ½ oz
H 250 mm 10 "
D 74 mm 3 "
No. 6103 0700



Mineral water 11

31 cl 10 ½ oz
H 150 mm 6 "
D 78 mm 3 "
No. 6050 1100



Old fashioned 16

36 cl 12 ¼ oz
H 95 mm 3 ¾ "
D 84 mm 3 ¼ "
No. 4233 1600



Beer tumbler 13

35 cl 11 ¾ oz
H 132 mm 5 ¼ "
D 73 mm 2 ¾ "
No. 4233 1300



Old Fashioned 16

39 cl 13 ¼ oz
H 90 mm 3 ½ "
D 95 mm 3 ¾ "
No. 4220 1600



Highball 12

46 cl 15 ½ oz
H 145 mm 5 ¾ "
D 76 mm 3 "
No. 4220 1200

restaurant trattoria

Keeping it simple, yet elegant for everyday restaurant service – Stemware with smaller bowls for smaller pours, barware for water and sparkling beverages, and a pilsner suited for most beers.



Wine 03
24 cl 8 oz
H 175 mm 7 "
D 76 mm 3 "
No. 6087 0300



Wine 01
35 cl 11 ¾ oz
H 195 mm 7 ½ "
D 85 mm 3 ½ "
No. 6200 0100



Wine 02
36 cl 12 ¼ oz
H 185 mm 7 ¼ "
D 84 mm 3 ¼ "
No. 6087 0200



Wine 01
45 cl 15 ¼ oz
H 200 mm 8 "
D 89 mm 3 ½ "
No. 6087 0100



Champagne flute 07
15 cl 5 oz
H 210 mm 8 ¼ "
D 62 mm 2 ½ "
No. 6087 0700



Grappa 35
9 cl 3 oz
H 182 mm 7 ¼ "
D 64 mm 2 ½ "
No. 6050 3500



Liqueur tumbler 20
5.5 cl 1 ¾ oz
H 76 mm 3 "
D 39 mm 1 ½ "
No. 4232 2000



Old fashioned optic 16
37 cl 12 ½ oz
H 95 mm 3 ¾ "
D 84 mm 3 ¼ "
No. 4233P1600



Beer tumbler optic 13
42 cl 14 oz
H 132 mm 5 ¼ "
D 73 mm 2 ¾ "
No. 4233P1300



Mineral water 11
24 cl 8 oz
H 139 mm 5 ½ "
D 73 mm 2 ¾ "
No. 6200 1100



Wine 02
25 cl 8 ½ oz
H 195 mm 7 ¾ "
D 73 mm 2 ¾ "
No. 6339 0200



Wine 01
34 cl 11 ½ oz
H 205 mm 8 "
D 77 mm 3 "
No. 6339 0100



Champagne flute 07
15 cl 5 oz
H 220 mm 8 ¾ "
D 66 mm 2 ½ "
No. 6339 0700



Beer tumbler 19
38 cl 12 ¾ oz
H 203 mm 8 "
D 75 mm 3 "
No. 7238 1900



tasting room

Elegant and sleek stems designed to capture the essence of each varietal wine, from Riesling to Chardonnay and Pinot Noir to Burgundy. Beautifully shaped and lightweight bowls, with thin walls and slender stems elevate wine tasting to an extraordinary experience.



Riesling 03

36 cl 12 ¼ oz
H 220 mm 8 ¾"
D 79 mm 3"

No. 6605 0300



Chardonnay 02

48 cl 16 ¼ oz
H 230 mm 9"
D 91 mm 3 ½"

No. 6605 0200



Syrah / Pinot noir 01

51 cl 17 ¼ oz
H 240 mm 9 ½"
D 89 mm 3 ½"

No. 6605 0100



Burgundy 10

69 cl 23 ½ oz
H 225 mm 8 ¾"
D 114 mm 4 ½"

No. 6605 1000



Champagne glass 09

26 cl 8 ¾ oz
H 242 mm 9 ½"
D 72 mm 2 ¾"

No. 6605 0900



Rosé 22

25,5 cl 8 ¾ oz
H 210 mm 8 ¼"
D 74 mm 3"

No. 6050 2200



INAO

21 cl 7 ¼ oz
H 156 mm 6 ⅞"
D 67 mm 2 ⅝"

No. 6860 0200



**Single malt
whiskey/whisky 32**

20 cl 6 ¾ oz
H 122 mm 4 ¾"
D 69 mm 2 ¾"

No. 6697 3200



**WINE GLASS FOR RED
WINES MADE FROM
MODERATELY-COLORING
GRAPE VARIETES**

110 cl 37 ¼ oz
H 275 mm 10 ¾"
D 116 mm 4 ½"

No. 7287 0000



**WINE GLASS FOR
WELL-STRUCTURED WHITE
AND ROSÉ WINES, BUT
ALSO YOUNG RED WINES**

69 cl 23 ½ oz
H 243 mm 9 ½"
D 102 mm 4"

No. 7287 3100



**WINE GLASS FOR
ORANGE
WINES**

46 cl 15 ½ oz
H 241 mm 9 ½"
D 100 mm 4"

No. 7287 3400



**WINE GLASS FOR
YOUNG ROSÉ AND
WHITE WINES**

52 cl 17 ¾ oz
H 246 mm 9 ¾"
D 92 mm 3 ¾"

No. 7287 3300



Carafe 74

100 cl 34 oz
H 218 mm 8 ⅝"
D 208 mm 8 ¼"

No. 2819 7400

banqueting

Stylish stemware designed with banqueting in mind. Shorter and thicker stems are ideal for high volume service, with wider opening bowls to make it easier for servers to pour at the table.



Wine 03

24 cl 8 oz
H 175 mm 7 "
D 76 mm 3 "
No. 6087 0300



Wine 02

36 cl 12 ¼ oz
H 185 mm 7 ¼ "
D 84 mm 3 ¼ "
No. 6087 0200



Wine 01

45 cl 15 ¼ oz
H 200 mm 8 "
D 89 mm 3 ½ "
No. 6087 0100



Champagne flute 07

15 cl 5 oz
H 210 mm 8 ¼ "
D 62 mm 2 ½ "
No. 6087 0700



Pilsener 19

36 cl 12 ¼ oz
H 184 mm 7 ¼ "
D 79 mm 3 ¼ "
No. 6006 1900



Fruit spirits glass 35

26 cl 9 oz
H 210 mm 8 ¼ "
D 77 mm 3 "
No. 6751 3500



Cordial saucer 06

7.5 cl 2 ½ oz
H 110 mm 4 ½ "
D 71 mm 2 ¾ "
No. 6200A0600



Champagne saucer 08

28 cl 9 ½ oz
H 144 mm 5 ¾ "
D 114 mm 4 ½ "
No. 6200 0800



**Martini / Saucer
Champ 08**

25 cl 8 ½ oz
H 144 mm 5 ¾ "
D 98 mm 4 "
No. 6515 0800



Prosecco 09

24 cl 8 oz
H 215 mm 8 ½ "
D 72 mm 2 ¾ "
No. 7048 0900



Goblet 20

37 cl 12 ½ oz
H 167 mm 6 ¾ "
D 80 mm 3 ¼ "
No. 6087 2000



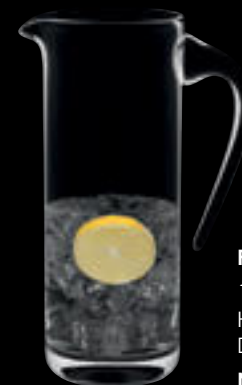
Champagne flute 07

23 cl 7 ¾ oz
H 140 mm 5 ½ "
D 55 mm 2 ¼ "
No. 4245 0700



Wine 02

33 cl 11 ¼ oz
H 100 mm 4 "
D 79 mm 3 "
No. 4245 0200



Pitcher 49

100 cl 33 ¾ oz
H 255 mm 10 "
D 115 mm 4 ½ "
No. 61534A4900



Ice bucket 91

H 130 mm 5 ⅛ "
D 138 mm 5 ⅝ "
No. 2823 9100



mixology lobby bar

From classic cocktails to mixed drinks and savoury snacks, RONA's bar assortment allows mixologists to serve up innovated concoctions from classic to modern.



Nick & Nora 04
16 cl 5 ½ oz
H 150 mm 6 "
D 74 mm 3 "
No. 6515 0400



Champagne flute 07
16 cl 5 ½ oz
H 216 mm 8 ½ "
D 70 mm 2 ¾ "
No. 6515 0700



Martini / Saucer Champ 08
25 cl 8 ½ oz
H 144 mm 5 ¾ "
D 98 mm 4 "
No. 6515 0800



Paris Saucer Champ. 28
26 cl 8 ¾ oz
H 131 mm 5 ¼ "
D 96 mm 3 ¾ "
No. 6515 2800



Cordial saucer 06
7,5 cl 2 ½ oz
H 110 mm 4 ½ "
D 71 mm 2 ¾ "
No. 6200A0600



HIGHBALL
Crafted with distinction
34,5 cl 11 ¾ oz
H 125 mm 4 ¼ "
D 64 mm 2 ½ "
No. 4232 1276



ROCK GLASS
Marked with identity
28,5 cl 9 ¾ oz
H 75 mm 3 "
D 75 mm 3 "
No. 4232 1676



SAZERAC
Heritage in hand
28,5 cl 9 ¾ oz
H 100 mm 4 "
D 76 mm 3 "
No. 7792 0600



SECCO
Timeless elegance
9 cl 3 oz
H 160 mm 6 ¼ "
D 80 mm 3 ¼ "
No. 7792 2800



FRIGUS
Savour with style
19,5 cl 6 ½ oz
H 150 mm 5 ¼ "
D 80 mm 3 ¼ "
No. 7792 0800



CUVÉE
Sophisticated tasting perfection
34 cl 11 ½ oz
H 170 mm 6 ¾ "
D 80 mm 3 ¼ "
No. 7792 1100



UVA
Shape perfected
55 cl 18 ½ oz
H 220 mm 8 ¾ "
D 103 mm 4 "
No. 7805 0100



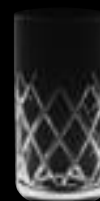
Ice bucket 91
H 130 mm 5 ⅞ "
D 138 mm 5 ⅞ "
No. 2823 9100



Whisky caraffe 73
75 cl 25 ¼ oz
H 273 mm 10 ¾ "
D 100 mm 4 "
No. 63659F7376



Beaker Cumberland 73
60 cl 20 ½ oz
H 146 mm 5 ¾ "
D 87 mm 3 ¾ "
No. 5702 7376



HB Knox 12076
39 cl 13 ¼ oz
H 135 mm 5 ¼ "
D 70 mm 2 ¾ "
No. 8077 H / 12076



OF Knox 16076
37 cl 12 ½ oz
H 85 mm 3 ¼ "
D 85 mm 3 ¼ "
No. 8077 H / 16076



Somerset Martini 39313
21 cl 7 oz
H 183 mm 7 ¼ "
D 112 mm 4 ½ "
No. 6006 H / 39313

decoration.

RONA's position among other glass manufacturers is unique also owing to an unusually large assortment of decorating techniques, enabling RONA to offer an incomparable range of personalisation options which enhance the perceived value of the glassware. Realizing the importance of personalization in the hospitality industry, RONA can proudly offer a solution for practically every demand in this respect, from simple silk-printing to sophisticated acid etching or special decal sandblasting. RONA can execute even very limited series of decorated product, making this option accessible truly for any client. Tested by time, these decorating techniques are the ones most commonly used in the hospitality industry.



3D laser ^{NEW} engraving

Once your logo is programmed into the engraving machine, the laser converts light energy into heat, and directs that onto your item. Use laser engraving for your detailed logo, or in conjunction with other decoration methods.



Scan and watch

calibrating.



Naturally, calibrating is commonplace for any glassworks with any ambition in the hospitality industry. RONA provides calibration according to the European Union regulations either by laser etching, screen printing or sandblasting, according to the client's preferences and needs.



sandblasting technique

A perfectly dishwasher safe, permanent decorating technique, highly popular within the hospitality industry. The traditional way to sandblast is to put a rubber mask over the areas to remain clear and then to literally "blast" the glass surface with sand, achieving a delicate, matte execution. When the mask is removed the design remains. For more intricate patterns, RONA can offer using decals as the template, resulting in a very delicate execution which better corresponds to the high quality level of the RONA glassware.



Scan and watch



spraying and hand painting

Because RONA only melts clear glassware, colour must be added in other ways. RONA has skilled painters who can paint the bowls of stemware, barware, or even accessories with transparent luster colours. Another common technique is to spray the glassware with organic colour. In this case there is a very wide range of colours available, from transparent execution to rich hues. Colours are safe and have passed testing for the USA/Prop 65.



Scan and watch



diamond engraving

The machine version of grey cutting. Because of this the cutting will have a matte, or frosted appearance. The design is engraved using a tiny diamond wheel on a small arm controlled by a computer. It is possible to do very rich patterns and diamond engraving also works well for very modern designs. Dishwasher safety is guaranteed.



Scan and watch



pantograph etching

It is an interesting process, and highly unique, providing a totally dishwasher safe decoration. The result is a very fine, polished, needle etching. The designs can be extremely intricate, very light and airy, with an old world charm. Because the etching is done by acid it will always be clear just as in the case of polished cuts.



Scan and watch



screen printing technique

Mostly used for logo application, screen printing is widely used by our clients as an affordable, very flexible and effective way of dishwasher resistant personalization of the product. RONA can offer screen printing in different colours as well as colour combinations.



Scan and watch



2serve

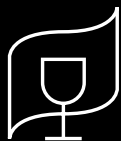
glass care.



Wash glass in proper dishwashing racks for glassware, separately from other product, such as china or flatware. Place and remove glasses from the racks one by one.



Use detergents optimal for glass; try to avoid using detergents with highly aggressive hydroxides, such as NaOH/KOH.



When polishing, use microfiber towels, hold the wine glass by its footplate and polish first the base, then the bowl. Be careful not to twist the base too violently against the cup as excessive twisting may result in breakage, even in the case of polishing such a resistant product as the RONA professional glass.



Best washing temperature for RONA glass is 60°C/140°F, rinsing 65°C/149°F. Washing time shall be around 90 s, optimally in a dishwasher using full-area washing system.



After dishwashing open the door and let the heat and steam escape, leaving the glasses to cool and dry naturally.



Try to avoid direct contact of the glasses during the washing process, storing, such as in the bar overhead storage compartments, or picking up the glasses in bouquets.



Do not pour boiling liquids into the glasses; RONA glass is not borosilicate or heat-resistant glass.



Do not heat the glasses in a microwave oven – it is not microwave oven safe.



Check your glassware regularly to protect your customers from any inconveniences; small and dangerous chipping may occur on every glass, no matter how improbable it is in the case of the RONA professional glass.



standing by.

professional customer care

Customer satisfaction is in the hands of a team of experienced professionals who focus exclusively on the catering sector using progressive communication technologies and our worldwide network of distribution partners. In addition to the standard range, we also offer customised solutions built to customer specifications using state-of-the-art machine technology and traditional manual glass processing.

customisation

Using a wide range of decorating techniques, the entire range can be decorated in line with the customer's needs and designs. We have all the standard decorating equipment in this field, both modern and traditional, including advanced laser calibration equipment.

logistics services

We have our own extensive modern logistics facilities with a capacity of up to 30,000 pallets. We work with leading couriers and offer all the usual logistics solutions the customer may require.

continuous availability of a complete range of glass for use in catering

Our entire catalogue range is continuously available from a large storage facility. Deliveries to customers in user-friendly quantities and sample shipments.

guarantee of subsequent availability of goods after their end-of-life

We guarantee availability of goods for up to two years after their retirement from the standard range. We notify customers well in advance when we make changes to the range.



NEVERENDING PASSION

JRE is the association that brings together the youngest and most reputable chefs of haute cuisine, united by a love for cooking and a desire to share experiences and values. A reality founded on research, excellence and continuous exchange as a source of growth. Born in France in the mid-seventies, it has more than 350 affiliated restaurants, scattered over 15 countries, representing as many culinary experiences and interpretations: Austria, Belgium, Croatia, Denmark, Germany, France, Ireland, Italy, Luxembourg, Holland, Poland, Slovenia, Spain, Switzerland and the United Kingdom. The Italian team, now made up of 78 chefs, is led by chef Filippo Saporito, owner of the La Leggenda dei Frati restaurant in Florence.

JRE-Italia partners with RONA2serve, one of the most prestigious glassworks in the world, to create something truly exclusive: a glass capable of distinguishing itself from all the others on the market. Unique and refined, it has been studied by some of the Association's sommeliers and by RONA to best represent the values of JRE. One of the most valuable aspects, which allowed its creation, is the mouthblown production system with which RONA, still today, creates some of its collections. Lightness, transparency and elegance, all in a single glass.



ALMA
THE SCHOOL OF ITALIAN CULINARY ARTS

ALMA - The International School of Italian Cuisine is recognised as the world's leading educational and training centre for the Italian food and beverage and hospitality sectors at an international level. ALMA trains cooks, pastry chefs, bakery chefs, pizza chef, gelato artisans, sommeliers, professional waiting staff and restaurant managers. ALMA is based in the heart of the Food Valley, in the beautiful Ducal Palace of Colorno: we are a few kilometres from Parma, proclaimed a UNESCO Creative City of Gastronomy in 2015, in recognition of its heritage of PDO and PGI delicacies and culinary specialties.

RONA2serve is honored to be a technical partner for ALMA in 2024-2025.





contents.

exceptional performance

tribute collection	9
linea umana	11
diverto	13
mode	15
edge	17
invitation	19
edition	21
image	23
le vin	25
select	27
optima	29
ratio	31
eclipse	33
solar	35
stellar	37
lunar	39
wine solution	41

supremely artisan

santorini	47
sensual	49
leandros	51
medea	53
carafes	55

urban nightlife

sake tasting glass	61
classic cocktails	63
cumberland	65
beer	67
bar	69
bar	71

the art of presentation

pitchers	77
carafes	79

attention to the detail

essential trivialities	83
------------------------	----

select your milieu

fine dining	87
casual dining	89
restaurant / trattoria	91
tasting room	93
banqueting	95
mixology / lobby bar	97
decorations	99
glass care	101
standing by	103

notes.

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notes.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There is no text or other markings on the paper.[illegible]

**made
to serve.**



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