

# BADORE



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.

## 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



# fine dining



**Wine 01**

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

**No. 6829 0100**



**Wine 01**

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

**No. 6051 0100**



**Wine 01**

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

**No. 7048 0100**



**Wine 01**

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

**No. 62417 0100**



**Bordeaux 00**

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

**No. 6829 0000**



**Bordeaux 00**

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

**No. 7048 0000**



**Wine 00**

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

**No. 62417 0000**



**Bordeaux 00**

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

**No. 6051 0000**



**Burgundy 10**

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

**No. 6829 1000**



**Champagne flute 07**

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

**No. 6051 0700**



**Champagne flute 09**

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

**No. 6829 0900**



**Champagne 07**

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

**No. 62417 0700**



**Champagne saucer 08**

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

**No. 7048 0800**



**Mineral water 11**

37 cl 12 ½ oz  
H 151 mm 6 "  
D 86 mm 3 ½ "

**No. 6275 1100**



**Hi Ball 122**

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

**No. 7048 1220**



**Cloche 105**

H 104 mm 4 ¼ "  
D 110 mm 4 ¼ "  
**No. 6719 0105**



**Carafe 70**

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

**No. 2819 7000**

⇐ Filling marks available as shown in the pricelist/on demand

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.



# casual dining



**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**

— Filling marks available as shown in the pricelist/on demand

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.



# restaurant / trattoria



**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 16**

28 cl 9 ½ oz  
H 88 mm 3 ½"  
D 80 mm 3 ¼"

**No. 4232 1600**



**Beer tumbler 13**

30 cl 10 ¼ oz  
H 145 mm 5 ¾"  
D 64 mm 2 ½"

**No. 4232 1300**



**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**


— Filling marks available as shown in the pricelist/on demand

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.

# tasting room

							
<b>Riesling 03</b> 36 cl      12 ¼ oz H 220 mm   8 ¾ " D 79 mm    3 " <b>No. 6605 0300</b>	<b>Chardonnay 02</b> 48 cl      16 ¼ oz H 230 mm   9 " D 91 mm    3 ½ " <b>No. 6605 0200</b>	<b>Syrah / Pinot noir 01</b> 51 cl      17 ¼ oz H 240 mm   9 ½ " D 89 mm    3 ½ " <b>No. 6605 0100</b>	<b>Burgundy 10</b> 69 cl      23 ½ oz H 225 mm   8 ¾ " D 114 mm   4 ½ " <b>No. 6605 1000</b>	<b>Champagne glass 09</b> 26 cl      8 ¾ oz H 242 mm   9 ½ " D 72 mm    2 ¾ " <b>No. 6605 0900</b>	<b>Fruit spirits glass 35</b> 26 cl      9 oz H 210 mm   8 ¼ " D 77 mm    3 " <b>No. 6751 3500</b>	<b>Rosé 22</b> 25,5 cl    8 ¾ oz H 210 mm   8 ¼ " D 74 mm    3 " <b>No. 6050 2200</b>	<b>INAO</b> 21 cl      7 ¼ oz H 156 mm   6 ⅙ " D 67 mm    2 ⅝ " <b>No. 6860 0200</b>

			
<b>Single malt whiskey/whisky</b> 20 cl      6 ¾ oz H 122 mm   4 ¾ " D 69 mm    2 ¾ " <b>No. 6697 3200</b>	<b>Bordeaux 00</b> 46 cl      15 ½ oz H 112 mm   4 ½ " D 87 mm    3 ½ " <b>No. 4245 0000</b>	<b>Wine 02</b> 33 cl      11 ¼ oz H 100 mm   4 " D 79 mm    3 " <b>No. 4245 0200</b>	<b>Carafe 74</b> 100 cl     34 oz H 218 mm   8 ⅝ " D 208 mm   8 ¼ " <b>No. 2819 7400</b>

 Filling marks available as shown in the pricelist/on demand

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.



# banqueting

							
<b>Wine 03</b>	<b>Wine 02</b>	<b>Wine 01</b>	<b>Champagne flute 07</b>	<b>Pilsener 19</b>	<b>Fruit spirits glass 35</b>	<b>Cordial saucer 06</b>	<b>Champagne saucer 08</b>
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 "	36 cl 12 ¼ oz H 184 mm 7 ¼ " D 79 mm 3 ¼ "	26 cl 9 oz H 210 mm 8 ¼ " D 77 mm 3 "	7,5 cl 2 ½ oz H 110 mm 4 ½ " D 71 mm 2 ¾ "	28 cl 9 ½ oz H 144 mm 5 ¾ " D 114 mm 4 ½ "
No. 6087 0300	No. 6087 0200	No. 6087 0100	No. 6087 0700	No. 6006 1900	No. 6751 3500	No. 6200 A 0600	No. 6200 0800

						
<b>Martini / Saucer Champ 08</b>	<b>Prosecco 09</b>	<b>Goblet 20</b>	<b>Champagne flute 07</b>	<b>Wine 02</b>	<b>Pitcher 49</b>	<b>Ice bucket 91</b>
25 cl 8 ½ oz H 144 mm 5 ¾ " D 98 mm 4 "	24 cl 8 oz H 215 mm 8 ½ " D 72 mm 2 ¾ "	37 cl 12 ½ oz H 167 mm 6 ¾ " D 80 mm 3 ¼ "	23 cl 7 ¾ oz H 140 mm 5 ½ " D 55 mm 2 ¼ "	33 cl 11 ¼ oz H 100 mm 4 " D 79 mm 3 "	100 cl 33 ¾ oz H 255 mm 10 " D 115 mm 4 ½ "	H 130 mm 5 ⅝ " D 138 mm 5 ⅝ "
No. 6515 0800	No. 7048 0900	No. 6087 2000	No. 4245 0700	No. 4245 0200	No. 61534 A 4900	No. 2823 9100

— Filling marks available as shown in the pricelist/on demand

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.



# mixology / lobby bar



**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. 6200 A 0600**



**Single malt whiskey/whisky**  
20 cl 6 ¾ oz  
H 122 mm 4 ¾ "  
D 69 mm 2 ¾ "  
**No. 6697 3200**



**Margarita 32**  
34 cl 11 ½ oz  
H 172 mm 6 ¾ "  
D 111 mm 4 ½ "  
**No. 6006 3200**



**Martini 28**  
30 cl 10 ¼ oz  
H 188 mm 7 ½ "  
D 125 mm 4 ½ "  
**No. 6103 2800**



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



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



**Roma**  
27 cl 9 ¼ oz  
H 60 mm 2 ½ "  
D 93 mm 3 ¾ "  
**No. 4404 0270**



**New York**  
30 cl 10 ¼ oz  
H 60 mm 2 ½ "  
D 95 mm 3 ¾ "  
**No. 4406 0300**



**Mixer**  
84 cl 28 ½ oz  
H 241 mm 9 ½ "  
D 105 mm 4 ¼ "  
**No. 5261 A**



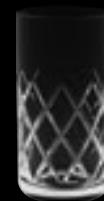
**Ice bucket 91**  
H 130 mm 5 ⅛ "  
D 138 mm 5 ⅝ "  
**No. 2823 9100**



**Whisky caraffe 73**  
75 cl 25 ¼ oz  
H 273 mm 10 ¾ "  
D 100 mm 4 "  
**No. 63659 F 7376**



**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**

— Filling marks available as shown in the pricelist/on demand

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





*“ For years I was a compulsive buyer of unique, inexpensive designs from little shops in Chinatown. One day my Steelite Sales Manager took me around to restaurants I had been going to for years in Chinatown, and I was surprised to see how many of them were using Steelite dinnerware and glassware from RONA. He said something that stayed with me, “I believe, and my customers believe in this product because the quality is there.” Not only have I found that RONA makes economic sense, but I am exceedingly impressed by their design and durability. ”*

**Tiradito Bar**

Montreal, Quebec, United States  
Marcel Larrea – Chef

*“ Managing and operating the culinary aspects of the banquet facilities, a private club as well as multiple restaurants and bars of a major Resort Hotel and Marina can present some unique challenges; keeping up on tabletop being one. RONA continues to help us meet these challenges on a consistent and ongoing basis. Vision, value, variety, and service is what comes to mind when considering RONA glassware for our venues. ”*

**Renaissance Vinoy**

St. Petersburg, FL, United States  
Mark Heimann - Executive Chef/Food & Beverage Director





# 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**

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

No. 65856 0000



**Wine**

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

No. 65856 0100



**Wine**

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

No. 65856 0200



**Burgundy**

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

No. 65856 1000



**Cordial**

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

No. 65856 0500



**Champagne saucer**

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

No. 65856 0800



**Highball**

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

No. 65856 1200



**Old Fashioned**

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

No. 65856 1600

— Filling marks available as shown in the pricelist/on demand

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



**Champagne 07**

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

No. 62417 0700



**Sniffer 18**

67 cl 22 ¾ oz  
H 173 mm 6 ¾ "  
D 107 mm 4 ¼ "

No. 62417 1800



**Cocktail 15**

43 cl 14 ½ oz  
H 82 mm 3 ¼ "  
D 92 mm 3 ¾ "

No. 62417 1500



**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

— Filling marks available as shown in the pricelist/on demand

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

hand made suite



**Wine 02**

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

No. 64900 A 0200



**Wine 01**

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

No. 64900 A 0100



**Bordeaux 00**

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

No. 64900 A 0000



**Champagne  
saucer 08**

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

No. 64900 A 0800



**Martini 28**

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

No. 64900 A 2800



**Pilsener 19**

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

No. 64900 A 1900



**Long drink 13**

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

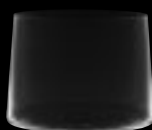
No. 64955 1300



**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

⇐ Filling marks available as shown in the pricelist/on demand

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

hand made suite



**MEDEIA Wine 02**  
54 cl 18 ¼ oz  
H 225 mm 8 ¾"  
D 98 mm 3 ¾"  
**No. 64903 0200**



**MEDEIA Wine 01**  
76 cl 25 ¾ oz  
H 240 mm 9 ½"  
D 110 mm 4 ¼"  
**No. 64903 0100**



**MEDEIA Bordeaux 00**  
89 cl 30 oz  
H 255 mm 10"  
D 115 mm 4 ½"  
**No. 64903 0000**



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



**NEREA Wine 01**  
45 cl 15 ¼ oz  
H 240 mm 9 ½"  
D 100 mm 4"  
**No. 64954 0100**



**NEREA Cordial 05**  
13 cl 4 ½ oz  
H 210 mm 8 ¼"  
D 72 mm 2 ¾"  
**No. 64954 0500**



**NEREA Liqueur martini 288**  
4 cl 1 ¼ oz  
H 140 mm 5 ¼"  
D 75 mm 3"  
**No. 65320 A 2880**

— Filling marks available as shown in the pricelist/on demand

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 etheric design, slim stems and extremely thin glass. The appealing and slightly extravagant shapes exude easiness and enjoyment on the table.





*“ The Cellar: my first love. I spent long hours under candle-light cataloguing, moving and rearranging these precious glass treasures. As days went by, I learned ever more stories, curiosities and notions about the miracle we call wine. After two years of preparation, I present my Carte des Vins. I have attempted to condense in with the fruit of my experience and my foolhardiness. We have 1,200 natural parchment labels, bound in a beautiful handmade leather case, as you can see. They are the result of the work I have just completed, to honour and to keep alive the great tradition of the restaurant Parizzi. RONA glassware has eye-catching and functional designs: it does not simply attract the immediate attention of guests; their shapes are designed to obtain the very best from wine. ”*

**Parizzi Restaurant**

Parma, Italy

Cristian Conti – Professional Sommelier since

*“ I’ve been using RONA glassware for several years, notably the Sensual line. They are light, almost ethereal, surprisingly flexible and resistant, and offer amazing highlights together with wine. I always enjoy the curious and captivated expressions of guests sitting at the table; they immediately look for the producer of these glasses. Thanks to all these features, I can say that Rona is a precious work-mate. ”*

**Petit Royal Restaurant**

Rome, Italy

Alessandro Mantovani





# 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 ultra-light 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.

# linea umana

ultimate wine & water experience

by Maurizio Dante Filippi



**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 RED WINES MADE FROM TEINTURIER AND RED-FLESHED GRAPES**  
90.5 cl 30 ½ oz  
H 235 mm 9 ¼"  
D 126 mm 5"  
**No. 7287 3000**



**WINE GLASS FOR THE GREATEST WHITE WINES IN THE WORLD**  
76 cl 25 ¾ oz  
H 224 mm 8 ¾"  
D 120 mm 4 ¾"  
**No. 7287 3200**



**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**



**WINE GLASS FOR SPARKLING WINES**  
50 cl 17 oz  
H 247 mm 9 ¾"  
D 92 mm 3 ¾"  
**No. 7287 3900**



**GLASS FOR STILL WATER**  
50 cl 17 oz  
H 113 mm 4 ½"  
D 91 mm 3 ½"  
**No. 7287 3120**



**GLASS FOR SPARKLING WATER**  
43 cl 14 ½ oz  
H 113 mm 4 ½"  
D 87 mm 3 ½"  
**No. 7287 3160**

— Filling marks available as shown in the pricelist/on demand

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.





# mode

modernism in the big style

							
<b>Bordeaux 00</b>	<b>Wine 01</b>	<b>Wine 02</b>	<b>Champagne saucer 08</b>	<b>Prosecco 09</b>	<b>Hi Ball 122</b>	<b>DOF 166</b>	<b>Shotglass 20</b>
68 cl    23 oz H 250 mm    9 ¾" D 98 mm    3 ¾"	55 cl    18 ½ oz H 230 mm    9" D 94 mm    3 ¾"	36 cl    12 ¼ oz H 220 mm    8 ¾" D 80 mm    3 ¼"	42,5 cl    14 ¼ oz H 170 mm    6 ¾" D 120 mm    4 ¾"	24 cl    8 oz H 215 mm    8 ½" D 72 mm    2 ¾"	43 cl    14 ½ oz H 135 mm    5 ¼" D 74 mm    3"	41 cl    13 ¾ oz H 90 mm    3 ½" D 90 mm    3 ½"	9 cl    3 oz H 90 mm    3 ½" D 42 mm    1 ¾"
<b>No. 7048 0000</b>	<b>No. 7048 0100</b>	<b>No. 7048 0200</b>	<b>No. 7048 0800</b>	<b>No. 7048 0900</b>	<b>No. 7048 1220</b>	<b>No. 7048 1660</b>	<b>No. 7048 2000</b>

— Filling marks available as shown in the pricelist/on demand

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. 6829 R 2800



Fruit spirits glass 35

26 cl    9 oz  
H 210 mm    8 ¼ "   
D 77 mm    3 "

No. 6751 3500

— Filling marks available as shown in the pricelist/on demand

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.



# 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 15 ¾ 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



**Grappa 36**

10 cl 3 ½ oz  
H 185 mm 7 ¼"  
D 64 mm 2 ½"

No. 6050 3600



**Sherry 34**

10,5 cl 3 ½ oz  
H 185 mm 7 ¼"  
D 56 mm 2 ¼"

No. 6050 3400

— Filling marks available as shown in the pricelist/on demand

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

							
<b>Wine 03</b>	<b>Wine 02</b>	<b>Wine 01</b>	<b>Bordeaux 00</b>	<b>Burgundy 10</b>	<b>Champagne flute 07</b>	<b>Martini 28</b>	<b>Cordial 34</b>
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 "
<b>No. 6103 0300</b>	<b>No. 6103 0200</b>	<b>No. 6103 0100</b>	<b>No. 6103 0000</b>	<b>No. 6103 1000</b>	<b>No. 6103 0700</b>	<b>No. 6103 2800</b>	<b>No. 6044 3400</b>

			
<b>Old Fashioned 16</b>	<b>Highball 12</b>	<b>Mineral water 11</b>	<b>Pilsener 19</b>
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 "
<b>No. 4220 1600</b>	<b>No. 4220 1200</b>	<b>No. 6275 1100</b>	<b>No. 6001 1900</b>

— Filling marks available as shown in the pricelist/on demand

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.



# invitation

elegant nonchalance

							
<b>Wine 03</b>	<b>Wine 02</b>	<b>Wine 01</b>	<b>Bordeaux 00</b>	<b>Burgundy 10</b>	<b>Champagne flute 07</b>	<b>Margarita 32</b>	<b>Martini 28</b>
25 cl    8 ½ oz H 208 mm   8 ¼ " D 73 mm   2 ¾ "	35 cl    12 oz H 218 mm   8 ½ " D 81 mm   3 ¾ "	44 cl    15 oz H 228 mm   9 " D 87 mm   3 ½ "	54 cl    18 ½ oz H 238 mm   9 ¼ " D 93 mm   3 ½ "	61 cl    20 ¾ oz H 213 mm   8 ½ " D 105 mm   4 "	18 cl    6 oz H 238 mm   9 ½ " D 70 mm   2 ½ "	34 cl    11 ½ oz H 172 mm   6 ¾ " D 111 mm   4 ½ "	30 cl    10 ¼ oz H 188 mm   7 ½ " D 125 mm   4 ½ "
<b>No. 6265 0300</b>	<b>No. 6265 0200</b>	<b>No. 6265 0100</b>	<b>No. 6265 0000</b>	<b>No. 6265 1000</b>	<b>No. 6265 0700</b>	<b>No. 6006 3200</b>	<b>No. 6103 2800</b>

					
<b>Mineral water 11</b>	<b>Pilsener 19</b>	<b>Longdrink "Hurricane" 33</b>	<b>Brandy 18</b>	<b>Grappa 35</b>	<b>Cordial 05</b>
24 cl    8 oz H 139 mm   5 ½ " D 73 mm   2 ¾ "	46 cl    15 ½ oz H 196 mm   8 " D 78 mm   3 "	46,5 cl    15 ¾ oz H 208 mm   8 ¼ " D 78 mm   3 "	40 cl    13 ½ oz H 138 mm   5 ½ " D 95 mm   3 ¾ "	9 cl    3 oz H 182 mm   7 ¼ " D 64 mm   2 ½ "	7 cl    2 ¼ oz H 158 mm   6 ¼ " D 56 mm   2 ¼ "
<b>No. 6200 1100</b>	<b>No. 6001 1900</b>	<b>No. 6050 3300</b>	<b>No. 6201 1800</b>	<b>No. 6050 3500</b>	<b>No. 6001 0500</b>

— Filling marks available as shown in the pricelist/on demand

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.

# martina

prominent lady



**Wine 03 \***

36 cl 12 ¼ oz  
H 205 mm 8 "  
D 82 mm 3 ¼ "

**No. 6263 0300**



**Wine 02 \***

45 cl 15 ¼ oz  
H 215 mm 8 ½ "  
D 89 mm 3 ½ "

**No. 6263 0200**



**Wine 01 \***

55 cl 18 ½ oz  
H 228 mm 9 "  
D 93 mm 3 ¾ "

**No. 6263 0100**



**Champagne flute 07**

22 cl 7 ½ oz  
H 250 mm 10 "  
D 74 mm 3 "

**No. 6103 0700**



**Champagne flute 07 \***

20,5 cl 7 oz  
H 227 mm 9 "  
D 72 mm 2 ¾ "

**No. 6263 0700**



**Martini 28**

30 cl 10 ¼ oz  
H 188 mm 7 ½ "  
D 125 mm 4 ½ "

**No. 6103 2800**



**Cordial 34**

10 cl 3 ½ oz  
H 200 mm 8 "  
D 60 mm 2 ½ "

**No. 6044 3400**



**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**



**Mineral water 11**

37 cl 12 ½ oz  
H 151 mm 6 "  
D 86 mm 3 ½ "

**No. 6275 1100**

— Filling marks available as shown in the pricelist/on demand

Martina's soft design makes this line a feminine counterpart to the Image suite. Born in cooperation with the Spanish wine industry Martina's shape is a super-structure, inspired by drawing the best features from the most popular, well-established shape of Edition and, on the other hand, the provoking design of the Image suite. Martina seems for many to be the winning combination of both design approaches, offering an elegant, presumptuous and yet timeless profile which bridges the niche between traditionally oriented and modern design.



# 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**



**Champagne glass 09**

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

**No. 6605 0900**








— Filling marks available as shown in the pricelist/on demand


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.



select

high society

						
<b>Wine 02</b>	<b>Wine 01</b>	<b>Bordeaux 00</b>	<b>Burgundy 36</b>	<b>Burgundy 10</b>	<b>Martini 28</b>	<b>Champagne flute 07</b>
32 cl      10 ¾ oz H 240 mm   9 ½ " D 78 mm    3 "	46 cl      15 ½ oz H 255 mm   10 " D 85 mm    3 ½ "	67 cl      22 ¾ oz H 270 mm   10 ¾ " D 103 mm   4 "	73 cl      24 ¾ oz H 260 mm   10 ¼ " D 124 mm   5 "	65 cl      22 oz H 260 mm   10 ¼ " D 109 mm   4 ¼ "	24 cl      8 oz H 275 mm   10 ¾ " D 127 mm   5 "	18 cl      6 oz H 275 mm   10 ¾ " D 66 mm    2 ½ "
<b>No. 6051 0200</b>	<b>No. 6051 0100</b>	<b>No. 6051 0000</b>	<b>No. 6051 3600</b>	<b>No. 6051 1000</b>	<b>No. 6051 2800</b>	<b>No. 6051 0700</b>

 Filling marks available as shown in the pricelist/on demand

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

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



Goblet 20

37 cl 12 ½ oz  
H 167 mm 6 ¾ "  
D 80 mm 3 ¼ "

No. 6087 2000



Pilsener 19

36 cl 12 ¼ oz  
H 184 mm 7 ¼ "  
D 79 mm 3 ¼ "

No. 6006 1900



Mineral water 11

31 cl 10 ½ oz  
H 150 mm 6 "  
D 78 mm 3 "

No. 6050 1100

— Filling marks available as shown in the pricelist/on demand

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.

# 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



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



All purpose 10

55 cl 18 ½ oz  
H 220 mm 8 ¾ "  
D 88 mm 3 ½ "

No. 6339 1000



Juice tumbler 15

35 cl 11 ¾ oz  
H 95 mm 3 ¾ "  
D 80 mm 3 ¼ "

No. 4932 1500

— Filling marks available as shown in the pricelist/on demand

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



Long drink

48 cl16 ¼ oz

H 145 mm5 ¾ "

D 90 mm3 ½ "

No. 8411 1200



Juice tumbler

36 cl12 ¼ oz

H 130 mm5 "

D 76 mm3 "

No. 8411 1400



Doub. Old Fashioned

47 cl16 oz

H 98 mm3 ¾ "

D 100 mm4 "

No. 8411 1660



Old Fashioned

38 cl12 ¾ oz

H 88 mm3 ½ "

D 94 mm3 ¾ "

No. 8411 1600



Mineral water

29 cl9 ¾ oz

H 80 mm3 ¼ "

D 86 mm3 ½ "

No. 8411 1300



Shot glass

6 cl2 oz

H 85 mm3 ½ "

D 42 mm1 ¾ "

No. 8411 2000

Filling marks available as shown in the pricelist/on demand

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.

# solar

interesting option



**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**



**Cucina 013**  
13 cl 4 ½ oz  
H 63 mm 2 ½ "  
D 70 mm 2 ¾ "  
**No. 4193 0130**

— Filling marks available as shown in the pricelist/on demand

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.



# stellar

## barman 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**

— Filling marks available as shown in the pricelist/on demand

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.

# 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**

— Filling marks available as shown in the pricelist/on demand

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.



# wine solution

visionary surprise



**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**



**Burgundy 10**

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



**Highball 122**

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



**Doub. Old fashioned 166**

54 cl 18 ¼ oz  
H 97 mm 3 ¾ "  
D 102 mm 4 "  
**No. 4245 1660**



**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**

— Filling marks available as shown in the pricelist/on demand

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.



*“ Over the years RONA glassware has become a staple in my restaurant, truly a backyard gem for Western PA restaurants - you can’t have sexy food without sexy glassware! ”*

**Twisted Frenchman**  
Pittsburgh, PA, United States  
Drew Garbarino - Chef/Owner

*“ My name is Giuseppe Fiorito and I am the Head Sommelier at the Therasia Resort Sea & Spa in Vulcano. I have worked at this resort for four years and have two years of experience in this role. My experience with RONA glassware has been truly extraordinary. The wine glasses have very fine workmanship; they are quite light and demonstrate a very elegant design and attractive shapes. We decided to purchase the “Linea Umana” line because of the product’s uniqueness. We enjoyed the idea of using different glasses for still and sparkling water. ”*

**Therasia Resort Sea & Spa \*\*\*\*\***  
Lipari, Italy  
Giuseppe Biuso – Executive Chef





# 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.

# 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. 6515 P 0400**



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



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

— Filling marks available as shown in the pricelist/on demand

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. 63659 F 7376**



**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**



**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"

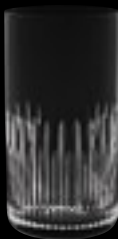
**No. 8077 H / 16180**



**HB Knox 12076**

39 cl 13 ¼ oz  
H 135 mm 5 ¼"  
D 70 mm 2 ¾"

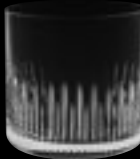
**No. 8077 H / 12076**



**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**

— Filling marks available as shown in the pricelist/on demand

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 ⅛ "  
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. 64900 A 1900



**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 ¼ 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

— Filling marks available as shown in the pricelist/on demand

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.



# bar

every inch the professional



**All Purpose 01**  
59 cl 20 oz  
H 245 mm 9 ½"  
D 94 mm 3 ¾"  
No. 6119 0100



**Margarita 32**  
34 cl 11 ½ oz  
H 172 mm 6 ¾"  
D 111 mm 4 ½"  
No. 6006 3200



**Gin Tonic 00**  
63 cl 21 ¼ oz  
H 203 mm 8"  
D 105 mm 4 ¼"  
No. 8303 0000



**Martini 28**  
39 cl 13 ½ oz  
H 190 mm 7 ½"  
D 124 mm 4 ¾"  
No. 6829 R 2800



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



**INAO 02**  
21 cl 7 oz  
H 156 mm 6 ¼"  
D 67 mm 2 ⅝"  
No. 6860 0200



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



**Longdrink "Hurricane" 33**  
46,5 cl 15 ¾ oz  
H 208 mm 8 ¼"  
D 78 mm 3"  
No. 6050 3300



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



**Single malt  
whiskey/whisky**  
20 cl 6 ¾ oz  
H 122 mm 4 ¾"  
D 69 mm 2 ¾"  
No. 6697 3200



**Brandy 18**  
40 cl 13 ½ oz  
H 138 mm 5 ½"  
D 95 mm 3 ¾"  
No. 6201 1800



**Brandy 21**  
66 cl 22 ¼ oz  
H 166 mm 6 ½"  
D 112 mm 4 ½"  
No. 6001 2100



**Highball 12**  
46 cl 15 ½ oz  
H 145 mm 5 ¾"  
D 76 mm 3"  
No. 4220 1200



**Old Fashioned 16**  
39 cl 13 oz  
H 90 mm 3 ½"  
D 95 mm 3 ¾"  
No. 4220 1600



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

— Filling marks available as shown in the pricelist/on demand

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



**Cordial saucer 06**

7,5 cl 2 ½ oz  
H 110 mm 4 ½ "  
D 71 mm 2 ¾ "

No. 6200 A 0600



**Champagne saucer 08**

28 cl 9 ½ oz  
H 144 mm 5 ¾ "  
D 114 mm 4 ½ "

No. 6200 0800



**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



**Beaker Cumberland 73**

60 cl 20 ¼ oz  
H 146 mm 5 ¾ "  
D 87 mm 3 ¾ "

No. 5702 7376



**Ice bucket 91**

H 130 mm 5 ⅛ "  
D 138 mm 5 ⅝ "

No. 2823 9100



**Champagne cooler 95**

H 223 mm 8 ¾ "  
D 235 mm 9 ¼ "

No. 2823 9500



**Mixer**

84 cl 28 ½ oz  
H 241 mm 9 ½ "  
D 105 mm 4 ¼ "

No. 5261 A

— Filling marks available as shown in the pricelist/on demand

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.





*“ We love RONA Mode glassware because it is multi-purpose and beautiful. The glasses can be used to serve white and red wine or cocktails. Good presentation is essential to us. It is also good value for money compared to similar products on the market. ”*

**Sempre Bar**  
Moscow, Russia  
Konstantin Ponomaryov

*“ Hos Oss in has a fish market with seafood, meat, deli products, catering and an outdoor restaurant. Madverket is an offspring of this restaurant, featuring a delicatessen, more intimate dinners and sales of homemade products and the glassware they use in the restaurant. This unique venue is home to a fine dining experience in this beautiful city next to the sea, featuring fresh seafood from right outside their doorstep! Manager Harald Tobiassen and his son and head chef Christopher have been using RONA Linea Umana since the line emerged in 2019. Their experiences with customers have been completely positive. The combination of three factors of aesthetics, how wine is emphasized and not least the strength of the glass has made RONA glassware a sure winner for their concept. They have also added the Invitation, Solar and Ratio glassware lines and some bar glasses. ”*

**Hos Oss Restaurant and fish market**  
Lillesand, Norway  
Harald Tobiassen



# 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 ¾ "  
D 82 mm    3 ¼ "

**No. 2818 4400**



**Pitcher 49**

100 cl      33 ¾ oz  
H 196 mm    7 ¾ "  
D 130 mm    5 ½ "

**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 "

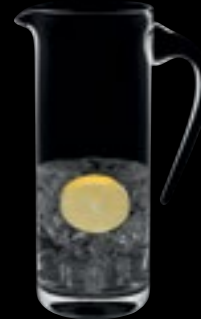
**No. 61534 A 4400**



**Pitcher 46**

80 cl      27 oz  
H 205 mm    8 ⅙ "  
D 105 mm    4 ⅙ "

**No. 61534 A 4600**



**Pitcher 49**

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

**No. 61534 A 4900**



**Pitcher 51**

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

**No. 61534 A 5100**


— Filling marks available as shown in the pricelist/on demand

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

 <p><b>Carafe 71</b> 25 cl      8 ½ oz H 187 mm   7 ¾ "  D 72 mm    2 ¾ "</p> <p><b>No. 2821 7100</b></p>	 <p><b>Carafe 72</b> 50 cl      17 oz H 229 mm   9 "  D 88 mm    3 ½ "</p> <p><b>No. 2821 7200</b></p>	 <p><b>Carafe 74</b> 120 cl     40 ½ oz H 256 mm   10 ⅞ "  D 130 mm   5 ⅞ "</p> <p><b>No. 5390 7400</b></p>	 <p><b>Carafe Jabiru</b> 120 cl     40 ½ oz H 300 mm   11 ¾ "  D 120 mm   4 ¾ "</p> <p><b>No. 64545 B 7400</b></p>	 <p><b>Carafe 70</b> 35 cl      12 oz H 150 mm   6 "  D 144 mm   5 ½ "</p> <p><b>No. 2819 7000</b></p>	 <p><b>Carafe 73</b> 75 cl      25 ½ oz H 198 mm   7 ¾ "  D 187 mm   7 ¼ "</p> <p><b>No. 2819 7300</b></p>	 <p><b>Carafe 74</b> 100 cl     34 oz H 218 mm   8 ⅝ "  D 208 mm   8 ¼ "</p> <p><b>No. 2819 7400</b></p>
 <p><b>Carafe 75</b> 150 cl     50 ¾ oz H 220 mm   8 ¾ "  D 220 mm   8 ¾ "</p> <p><b>No. 5620 7500</b></p>	 <p><b>Carafe 75</b> 150 cl     50 ¾ oz H 260 mm   10 "  D 228 mm   8 ¾ "</p> <p><b>No. 5979 7500</b></p>	 <p><b>Carafe Polis 73</b> 87 cl      29 ½ oz H 260 mm   10 ¼ "  D 86 mm    3 ½ "</p> <p><b>No. 5728 7300</b></p>	 <p><b>Carafe 75 A</b> 150 cl     50 ¾ oz H 260 mm   10 "  D 228 mm   8 ¾ "</p> <p><b>No. 5979 A 7500</b></p>	 <p><b>Carafe 75</b> 150 cl     50 ½ oz H 230 mm   9 "  D 206 mm   8 ¼ "</p> <p><b>No. 60755 7500</b></p>		

 Filling marks available as shown in the pricelist/on demand

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. 6719 0105



**Cloche 150**

H 150 mm 6 "  
D 83 mm 3 1/4 "

No. 6719 0150



**Cloche 160**

H 160 mm 6 1/4 "  
D 91 mm 3 1/2 "

No. 6719 0160



**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. 7048 B 0012

## 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

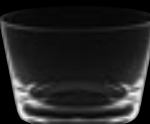
Finger food – the hallmark of every stylish locale. Glass containers designed for mini food presentation; suitable for canapés, hors d'oeuvres and much more. RONA offers a wide selection of these so called mise-en-bouche or amuse-bouche items to provide its clients with the opportunity to select the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





# 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.

# 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.



## sandblasting

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.



## colouring the glass

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.



## 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.



## 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.



## screen printing

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.

# 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.

**noted.**



**well  
noted.**

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