



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



2serve

# 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 heavy-duty 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.



# 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



Sparkling  
points



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



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



# diverto

unity in diversity

III  
by Patrik Illo

							
<b>Wine 02</b> 48 cl      16 1/4 oz H 240 mm    9 1/2 " D 86 mm     3 1/2 " No. 7661 0200	<b>Wine 01</b> 71 cl      24 oz H 240 mm    9 1/2 " D 101 mm    4 " No. 7661 0100	<b>Bordeaux 00</b> 89 cl      30 oz H 240 mm    9 1/2 " D 110 mm    4 1/4 " No. 7661 0000	<b>Wine 02</b> 54 cl      18 1/4 oz H 240 mm    9 1/2 " D 87 mm     3 1/2 " No. 7662 0200	<b>Wine 01</b> 66 cl      22 1/4 oz H 240 mm    9 1/2 " D 97 mm     3 3/4 " No. 7662 0100	<b>Bordeaux 00</b> 77 cl      26 oz H 240 mm    9 1/2 " D 105 mm    4 1/4 " No. 7662 0000	<b>Martini/Cocktail 28</b> 20 cl      6 3/4 oz H 200 mm    7 3/4 " D 95 mm     3 3/4 " No. 7662 2800	<b>Champ. flute 09</b> 31,5 cl    10 3/4 oz H 240 mm    9 1/2 " D 84 mm     3 1/4 " 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

Sparkling points



**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



Sparkling  
points



**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 1/2 oz  
H 208 mm 8 1/4 "  
D 73 mm 2 3/4 "  
No. 6265 0300



**Wine 02**  
35 cl 12 oz  
H 218 mm 8 1/2 "  
D 81 mm 3 3/4 "  
No. 6265 0200



**Wine 01**  
44 cl 15 oz  
H 228 mm 9 "  
D 87 mm 3 1/2 "  
No. 6265 0100



**Bordeaux 00**  
54 cl 18 1/2 oz  
H 238 mm 9 1/4 "  
D 93 mm 3 1/2 "  
No. 6265 0000



**Burgundy 10**  
61 cl 20 3/4 oz  
H 213 mm 8 1/2 "  
D 105 mm 4 "  
No. 6265 1000



**Champagne flute 07**  
18 cl 6 oz  
H 238 mm 9 1/2 "  
D 70 mm 2 1/2 "  
No. 6265 0700

Sparkling points



**Cham. flute optic 07**  
18 cl 6 oz  
H 238 mm 9 1/2 "  
D 70 mm 2 1/2 "  
No. 6265P0700



**Wine optic 02**  
35 cl 12 oz  
H 218 mm 8 1/2 "  
D 81 mm 3 3/4 "  
No. 6265P0200



**Wine optic 01**  
44 cl 15 oz  
H 228 mm 9 "  
D 87 mm 3 1/2 "  
No. 6265P0100



**Bordeaux optic 00**  
54 cl 18 1/2 oz  
H 238 mm 9 1/4 "  
D 93 mm 3 1/2 "  
No. 6265P0000

**invitation  
optic NEW**

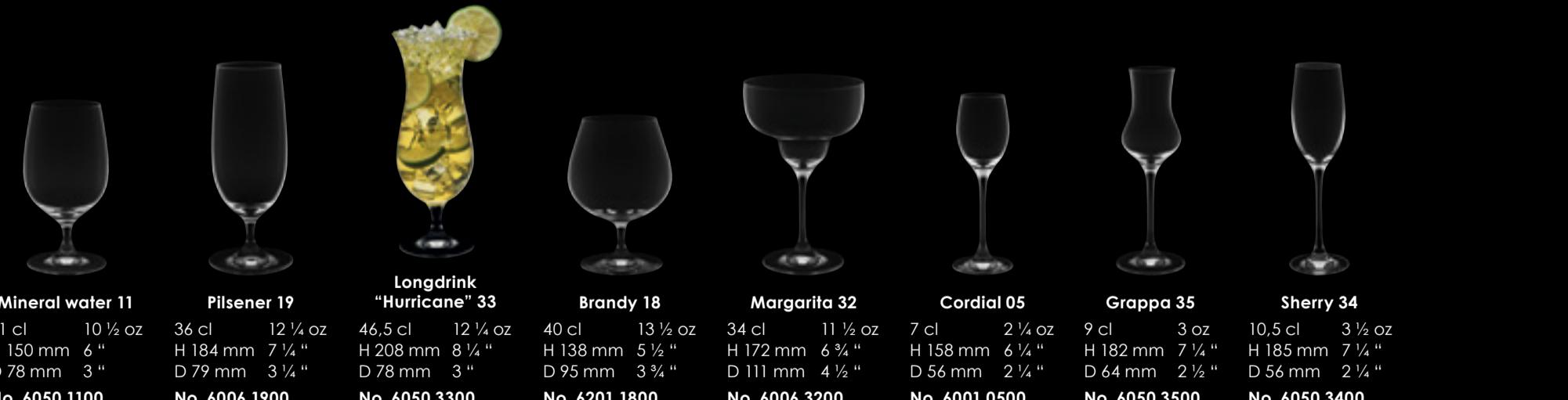
Suite Invitation is designed to enhance the bouquet and body of wines served on more official occasions. Elegant, tulip - shaped cups make any well laid table look spectacular. This classically shaped wine glass collection is completed by a selection of glasses designed for specific beverages such as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

# edition

timeless and universal



Wine 03	Wine 02	Wine 01	Bordeaux 00	Burgundy 10	Rosé 22	Champagne flute 07	Champagne 09	Martini 28
24 cl 8 oz H 195 mm 7 ¾ " D 76 mm 3 "	36 cl 12 ¼ oz H 205 mm 8 ¼ " D 83 mm 3 ¼ "	45 cl 15 ¼ oz H 220 mm 8 ¾ " D 88 mm 3 ½ "	59 cl 20 oz H 230 mm 9 " D 94 mm 3 ¾ "	68 cl 23 oz H 210 mm 8 ¼ " D 114 mm 4 ½ "	25,5 cl 8 ¾ oz H 210 mm 8 ¼ " D 74 mm 3 "	15 cl 5 oz H 230 mm 9 " D 62 mm 2 ½ "	23 cl 7 ¾ oz H 225 mm 8 ¾ " D 66 mm 2 ½ "	21 cl 7 oz H 183 mm 7 ¼ " D 112 mm 4 ½ "
No. 6050 0300	No. 6050 0200	No. 6050 0100	No. 6050 0000	No. 6050 1000	No. 6050 2200	No. 6050 0700	No. 6050 0900	No. 6006 2800



Mineral water 11	Pilsener 19	Longdrink "Hurricane" 33	Brandy 18	Margarita 32	Cordial 05	Grappa 35	Sherry 34
31 cl 10 ½ oz H 150 mm 6 " D 78 mm 3 "	36 cl 12 ¼ oz H 184 mm 7 ¼ " D 79 mm 3 ¼ "	46,5 cl 12 ¼ 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 "	34 cl 11 ½ oz H 172 mm 6 ¾ " D 111 mm 4 ½ "	7 cl 2 ¼ oz H 158 mm 6 ¼ " D 56 mm 2 ¼ "	9 cl 3 oz H 182 mm 7 ¼ " D 64 mm 2 ½ "	10,5 cl 3 ½ oz H 185 mm 7 ¼ " D 56 mm 2 ¼ "
No. 6050 1100	No. 6006 1900	No. 6050 3300	No. 6201 1800	No. 6006 3200	No. 6001 0500	No. 6050 3500	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**

26 cl 8 ¾ oz  
H 200 mm 8 "  
D 77 mm 3 "

No. 6103 0300

**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

**Bordeaux 00**

65 cl 23 oz  
H 240 mm 9 ½ "  
D 104 mm 4 "

No. 6103 0000

**Burgundy 10**

66 cl 23 ¼ oz  
H 225 mm 8 ½ "  
D 120 mm 4 ½ "

No. 6103 1000

**Champagne flute 07**

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

No. 6103 0700

**Martini 28**

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

No. 6103 2800

**Port 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



**Pilsener 19**

46 cl 15 ½ oz  
H 196 mm 8 "  
D 78 mm 3 "

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



Sparkling  
points



**Riesling 03**  
36 cl 12 1/4 oz  
H 220 mm 8 3/4 "  
D 79 mm 3 "  
No. 6605 0300



**Chardonnay 02**  
48 cl 16 1/4 oz  
H 230 mm 9 "  
D 91 mm 3 1/2 "  
No. 6605 0200



**Syrah / Pinot noir 01**  
51 cl 17 1/4 oz  
H 240 mm 9 1/2 "  
D 89 mm 3 1/2 "  
No. 6605 0100



**Bordeaux 00**  
60 cl 20 1/4 oz  
H 245 mm 9 3/4 "  
D 92 mm 3 1/2 "  
No. 6605 0000



**Burgundy 10**  
69 cl 23 1/4 oz  
H 225 mm 8 3/4 "  
D 114 mm 4 1/2 "  
No. 6605 1000



**Champagne glass 09**  
26 cl 8 3/4 oz  
H 242 mm 9 1/2 "  
D 72 mm 2 3/4 "  
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.

# select

## high society



Sparkling  
points



**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



**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**

24 cl 8 oz  
H 175 mm 7 "  
D 76 mm 3 "

No. 6087 0300

**Wine 02**

36 cl 12 1/4 oz  
H 185 mm 7 1/4 "  
D 84 mm 3 1/4 "

No. 6087 0200

**Wine 01**

45 cl 15 1/4 oz  
H 200 mm 8 "  
D 89 mm 3 1/2 "

No. 6087 0100

**Champagne flute 07**

15 cl 5 oz  
H 210 mm 8 1/4 "  
D 62 mm 2 1/2 "

No. 6087 0700

**Goblet 20**

37 cl 12 1/2 oz  
H 167 mm 6 3/4 "  
D 80 mm 3 1/4 "

No. 6087 2000

**Pilsener 19**

36 cl 12 1/4 oz  
H 184 mm 7 1/4 "  
D 79 mm 3 1/4 "

No. 6006 1900

**Mineral water 11**

31 cl 10 1/2 oz  
H 150 mm 6 "  
D 78 mm 3 "

No. 6050 1100

Banqueting range at its best. Short stems and slightly wider footplates predestined this suite as the RONA banqueting 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 another 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 1/2 oz  
H 195 mm 7 3/4 "  
D 73 mm 2 3/4 "  
No. 6339 0200



**Wine 01**  
34 cl 11 1/2 oz  
H 205 mm 8 "  
D 77 mm 3 "  
No. 6339 0100



**Bordeaux 00**  
45 cl 15 1/4 oz  
H 215 mm 8 1/2 "  
D 83 mm 3 1/4 "  
No. 6339 0000



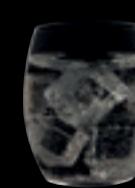
**All purpose 10**  
55 cl 18 1/2 oz  
H 220 mm 8 3/4 "  
D 88 mm 3 1/2 "  
No. 6339 1000



**Champagne flute 07**  
15 cl 5 oz  
H 220 mm 8 3/4 "  
D 66 mm 2 1/2 "  
No. 6339 0700



**Cordial 05**  
9,5 cl 3 oz  
H 170 mm 6 3/4 "  
D 64 mm 2 1/2 "  
No. 6339 0500



**Juice tumbler 15**  
35 cl 11 3/4 oz  
H 95 mm 3 3/4 "  
D 80 mm 3 1/4 "  
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 1/2 "  
D 42 mm 1 3/4 "  
No. 8411 2000



**Mineral water 13**  
29 cl 9 3/4 oz  
H 80 mm 3 1/4 "  
D 86 mm 3 1/2 "  
No. 8411 1300



**Old Fashioned 16**  
38 cl 12 3/4 oz  
H 88 mm 3 1/2 "  
D 94 mm 3 3/4 "  
No. 8411 1600



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



**Juice tumbler 14**  
36 cl 12 1/4 oz  
H 130 mm 5 "  
D 76 mm 3 "  
No. 8411 1400



**Long drink 12**  
48 cl 16 1/4 oz  
H 145 mm 5 3/4 "  
D 90 mm 3 1/2 "  
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.

# 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.

# 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



**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.

# lunar

## rounded dandy



**Shot glass 20**  
7 cl      2 1/4 oz  
H 57 mm   2 1/4 "  
D 50 mm   2 "  
No. 4233 2000



**Cocktail tumbler 15**  
25 cl      8 1/2 oz  
H 90 mm   3 1/2 "  
D 79 mm   3 1/4 "  
No. 4233 1500



**Old fashioned 16**  
36 cl      12 1/4 oz  
H 95 mm   3 3/4 "  
D 84 mm   3 1/4 "  
No. 4233 1600



**Doub. Old fashioned 166**  
46 cl      15 1/2 oz  
H 103 mm   4 "  
D 90 mm   3 1/2 "  
No. 4233 1660



**Beer tumbler 13**  
35 cl      11 3/4 oz  
H 132 mm   5 1/4 "  
D 73 mm   2 3/4 "  
No. 4233 1300



**Highball 12**  
49 cl      16 1/2 oz  
H 144 mm   5 1/2 "  
D 79 mm   3 "  
No. 4233 1200



**Old fashioned optic 16**  
37 cl      12 1/2 oz  
H 95 mm   3 3/4 "  
D 84 mm   3 1/4 "  
No. 4233P1600



**Beer tumbler optic 13**  
42 cl      14 oz  
H 132 mm   5 1/4 "  
D 73 mm   2 3/4 "  
No. 4233P1300

**lunar**  
**optic**<sup>NEW</sup>

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



**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



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 1/4 oz  
H 230 mm 9 "  
D 86 mm 3 1/2 "  
No. 64900A0200

**Wine 01**  
68 cl 23 oz  
H 245 mm 9 3/4 "  
D 95 mm 3 3/4 "  
No. 64900A0100

**Bordeaux 00**  
86 cl 29 oz  
H 260 mm 10 1/4 "  
D 100 mm 4 "  
No. 64900A0000

**Champagne saucer 08**  
54 cl 18 1/4 oz  
H 180 mm 7 "  
D 123 mm 4 3/4 "  
No. 64900A0800

**Martini 28**  
34 cl 11 1/2 oz  
H 190 mm 7 1/2 "  
D 130 mm 5 "  
No. 64900A2800

**Pilsener 19**  
49 cl 16 1/2 oz  
H 185 mm 7 1/4 "  
D 80 mm 3 "  
No. 64900A1900



**Long drink 13**  
57 cl 19 1/4 oz  
H 160 mm 6 1/4 "  
D 78 mm 3 "  
No. 64955 1300



**Old Fashioned 16**  
54 cl 18 1/4 oz  
H 100 mm 4 "  
D 95 mm 3 3/4 "  
No. 64955 1600



**Mineral water 19**  
48 cl 16 1/4 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 1/4 oz  
H 225 mm 8 3/4 "  
D 98 mm 3 3/4 "  
No. 64903 0200



**Wine 01**  
76 cl 25 3/4 oz  
H 240 mm 9 1/2 "  
D 110 mm 4 1/4 "  
No. 64903 0100



**Bordeaux 00**  
89 cl 30 oz  
H 255 mm 10 "  
D 115 mm 4 1/2 "  
No. 64903 0000



**Liquore & Cocktails 101**  
25 cl 8 1/2 oz  
H 180 mm 7 "  
D 38 mm 1 1/2 "  
No. 65223 1010



**Wine 01**  
45 cl 15 1/4 oz  
H 240 mm 9 1/2 "  
D 100 mm 4 "  
No. 64954 0100



**Cordial 05**  
13 cl 4 1/2 oz  
H 210 mm 8 1/4 "  
D 72 mm 2 3/4 "  
No. 64954 0500



**Liqueur martini 288**  
4 cl 1 1/4 oz  
H 140 mm 5 1/4 "  
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 1/2 "  
No. H 330 - 29

**Delfinus**  
H 370 mm 14 1/2 "  
No. H 330 - 37

**Gyrus**  
H 410 mm 16 1/4 "  
No. H 353

**Orion**  
H 326 mm 12 3/4 "  
No. H 361

**Columba**  
H 360 mm 14 1/4 "  
No. H 363

**Centaurus**  
H 400 mm 15 3/4 "  
No. H 336

**Pegasus**  
H 340 mm 13 1/2 "  
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.



*“ 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

*“ 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



# 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 1/2 "  
D 64 mm 2 1/2 "

No. 7739 3100

# classic cocktails

## cocktail renaissance



**Nick & Nora 04**  
16 cl 5 1/2 oz  
H 150 mm 6 "  
D 74 mm 3 "  
No. 6515 0400



**Champagne flute 07**  
16 cl 5 1/2 oz  
H 216 mm 8 1/2 "  
D 70 mm 2 3/4 "  
No. 6515 0700



**Martini / Saucer Champ. 08**  
25 cl 8 1/2 oz  
H 144 mm 5 3/4 "  
D 98 mm 4 "  
No. 6515 0800



**Paris Saucer Champ. 28**  
26 cl 8 3/4 oz  
H 131 mm 5 1/4 "  
D 96 mm 3 3/4 "  
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 1/2 oz  
H 150 mm 6 "  
D 74 mm 3 "  
No. 6515 04925



**Martini / Saucer Champ. 08 DOTS**  
25 cl 8 1/2 oz  
H 144 mm 5 3/4 "  
D 98 mm 4 "  
No. 6515 08925



**Nick & Nora 04 LACE**  
16 cl 5 1/2 oz  
H 150 mm 6 "  
D 74 mm 3 "  
No. 6515 04333



**Martini / Saucer Champ. 08 LACE**  
25 cl 8 1/2 oz  
H 144 mm 5 3/4 "  
D 98 mm 4 "  
No. 6515 08333



**Nick & Nora 04 OPTIC**  
16 cl 5 1/2 oz  
H 150 mm 6 "  
D 74 mm 3 "  
No. 6515P0400



**Martini / Saucer Champ. 08 OPTIC**  
25 cl 8 1/2 oz  
H 144 mm 5 3/4 "  
D 98 mm 4 "  
No. 6515P0800



**Paris Saucer Champ. 28 OPTIC**  
26 cl 8 3/4 oz  
H 131 mm 5 1/4 "  
D 96 mm 3 3/4 "  
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 carafe 73**  
75 cl 25 1/4 oz  
H 273 mm 10 3/4 "  
D 100 mm 4 "  
No. 63659F7376



**Beaker 73**  
60 cl 20 1/4 oz  
H 146 mm 5 3/4 "  
D 87 mm 3 3/4 "  
No. 5702 7300



**Beaker Diamond 73**  
60 cl 20 1/4 oz  
H 146 mm 5 3/4 "  
D 87 mm 3 3/4 "  
No. 5702 7310



**Beaker Knox 73**  
60 cl 20 1/4 oz  
H 146 mm 5 3/4 "  
D 87 mm 3 3/4 "  
No. 5702 7376



**HB 12**  
39 cl 13 1/4 oz  
H 135 mm 5 1/4 "  
D 70 mm 2 3/4 "  
No. 8077 H / 1200



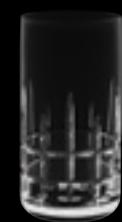
**OF 16**  
37 cl 12 1/2 oz  
H 85 mm 3 1/4 "  
D 85 mm 3 1/4 "  
No. 8077 H / 1600



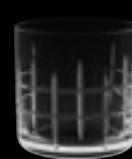
**OF Knox 16076**  
37 cl 12 1/2 oz  
H 85 mm 3 1/4 "  
D 85 mm 3 1/4 "  
No. 8077 H / 16076



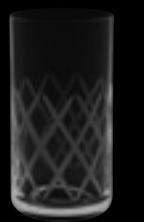
**Somerset Martini 39313**  
21 cl 7 oz  
H 183 mm 7 1/4 "  
D 112 mm 4 1/2 "  
No. 6006 H / 39313



**HB Montgomery 12925**  
39 cl 13 1/4 oz  
H 135 mm 5 1/4 "  
D 70 mm 2 3/4 "  
No. 8077 H / 12925



**OF Montgomery 16925**  
37 cl 12 1/2 oz  
H 85 mm 3 1/4 "  
D 85 mm 3 1/4 "  
No. 8077 H / 16925



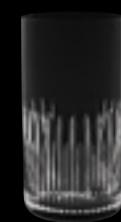
**HB Diamond 12180**  
39 cl 13 1/4 oz  
H 135 mm 5 1/4 "  
D 70 mm 2 3/4 "  
No. 8077 H / 12180



**OF Diamond 16180**  
37 cl 12 1/2 oz  
H 85 mm 3 1/4 "  
D 85 mm 3 1/4 "  
No. 8077 H / 16180



**HB Knox 12076**  
39 cl 13 1/4 oz  
H 135 mm 5 1/4 "  
D 70 mm 2 3/4 "  
No. 8077 H / 12076



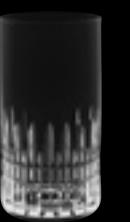
**HB Whitley 12134**  
39 cl 13 1/4 oz  
H 135 mm 5 1/4 "  
D 70 mm 2 3/4 "  
No. 8077 H / 12134



**OF Whitley 16134**  
37 cl 12 1/2 oz  
H 85 mm 3 1/4 "  
D 85 mm 3 1/4 "  
No. 8077 H / 16134



**OF Kingston 16903**  
37 cl 12 1/2 oz  
H 85 mm 3 1/4 "  
D 85 mm 3 1/4 "  
No. 8077 H / 16903



**HB Kingston 12903**  
39 cl 13 1/4 oz  
H 135 mm 5 1/4 "  
D 70 mm 2 3/4 "  
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!"

RONA

2serve

# beer

integral part of tabletop culture



**Pint glass 19**  
63 cl 21 1/4 oz  
H 162 mm 6 1/4 "  
D 90 mm 3 1/2 "  
**No. 4822 1900**



**Ale beer 19**  
60 cl 20 1/4 oz  
H 158 mm 6 1/8 "  
D 102 mm 3 5/8 "  
**No. 6716 1900**



**Stout 19**  
57 cl 19 1/4 oz  
H 162 mm 6 1/4 "  
D 95 mm 3 3/4 "  
**No. 6717 1900**



**Pilsener 19**  
46 cl 15 1/2 oz  
H 196 mm 8 "  
D 78 mm 3 "  
**No. 6001 1900**



**Beer tumbler 19**  
38 cl 12 3/4 oz  
H 203 mm 8 "  
D 75 mm 3 "  
**No. 7238 1900**



**Pilsener 19**  
36 cl 12 1/4 oz  
H 184 mm 7 1/4 "  
D 79 mm 3 1/4 "  
**No. 6006 1900**



**Goblet 20**  
37 cl 12 1/2 oz  
H 167 mm 6 3/4 "  
D 80 mm 3 1/4 "  
**No. 6087 2000**



**Pilsener 19**  
49 cl 16 1/2 oz  
H 185 mm 7 1/4 "  
D 80 mm 3 "  
**No. 64900A1900**



**Long drink 13**  
57 cl 19 1/4 oz  
H 160 mm 6 1/4 "  
D 78 mm 3 "  
**No. 64955 1300**



**Longdrink 12**  
58 cl 19 1/2 oz  
H 148 mm 6 "  
D 86 mm 3 1/2 "  
**No. 62417 1200**



**Hi Ball 122**  
43 cl 14 1/2 oz  
H 135 mm 5 1/4 "  
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.

# 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 H 245 mm D 94 mm No. 6119 0100	34 cl H 172 mm D 111 mm No. 6006 3200	63 cl H 203 mm D 105 mm No. 8303 0000	39 cl H 190 mm D 124 mm No. 6829R2800	44 cl H 95 mm D 95 mm No. 4245 1000	21 cl H 156 mm D 67 mm No. 6860 0200	38 cl H 203 mm D 75 mm No. 7238 1900	46,5 cl H 208 mm D 78 mm No. 6050 3300
20 oz 9 1/2 " 3 3/4 " No. 6119 0100	11 1/2 oz 6 4/4 " 4 1/2 " No. 6006 3200	21 1/4 oz 8 " 4 1/4 " No. 8303 0000	13 1/2 oz 7 1/2 " 4 3/4 " No. 6829R2800	15 oz 3 3/4 " 3 3/4 " No. 4245 1000	7 oz 6 1/8 " 2 5/8 " No. 6860 0200	12 3/4 oz 8 " 3 " No. 7238 1900	15 4/4 oz 8 1/4 " 3 " No. 6050 3300

Pilsener 19	Single malt whiskey/whisky 32	Brandy 18	Brandy 21	Highball 12	Old Fashioned 16	Champagne flute 07
46 cl H 196 mm D 78 mm No. 6001 1900	20 cl H 122 mm D 69 mm No. 6697 3200	40 cl H 138 mm D 95 mm No. 6201 1800	66 cl H 166 mm D 112 mm No. 6001 2100	46 cl H 145 mm D 76 mm No. 4220 1200	39 cl H 90 mm D 95 mm No. 4220 1600	23 cl H 140 mm D 55 mm No. 4245 0700
15 1/2 oz 8 " 3 " No. 6001 1900	6 4/4 oz 4 4/4 " 2 4/4 " No. 6697 3200	13 1/2 oz 5 1/2 " 3 4/4 " No. 6201 1800	22 1/4 oz 6 1/2 " 4 1/2 " No. 6001 2100	15 1/2 oz 5 4/4 " 3 " No. 4220 1200	13 oz 3 1/2 " 3 3/4 " No. 4220 1600	7 4/4 oz 5 1/2 " 2 1/4 " 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 ½ "  
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: Joe 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 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. 61534A4400



**Pitcher 46**  
80 cl 27 oz  
H 205 mm 8 ¼ "  
D 105 mm 4 ½ "  
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

 machine made



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



**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 ½ “  
D 130 mm 5 ½ “  
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 ½ “  
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

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# 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 1/4 "  
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	Wine 01	Wine 01	Bordeaux 00	Bordeaux 00	Wine 00	Burgundy 10	Champagne flute 09	Champagne 07
52 cl 17 ¾ oz H 230 mm 9 " D 93 mm 3 ¾ "	55 cl 18 ½ oz H 230 mm 9 " D 94 mm 3 ¾ "	71 cl 24 oz H 230 mm 9 " D 96 mm 4 "	64 cl 21 ¼ oz H 240 mm 9 ½ " D 100 mm 4 "	68 cl 23 oz H 250 mm 9 ¾ " D 98 mm 3 ¾ "	93 cl 31 ½ oz H 252 mm 10 " D 110 mm 4 ½ "	73 cl 25 oz H 230 mm 9 " D 118 mm 4 ¾ "	22 cl 7 ½ oz H 250 mm 10 " D 70 mm 2 ¾ "	27 cl 9 oz H 250 mm 10 " D 72 mm 2 ¾ "
No. 6829 0100	No. 7048 0100	No. 62417 0100	No. 6829 0000	No. 7048 0000	No. 62417 0000	No. 6829 1000	No. 6829 0900	No. 62417 0700

Champagne saucer 08	Wine 01	Wine 01	Martini/Cocktail 28	Champ. flute 09	GLASS FOR STILL WATER	GLASS FOR SPARKLING WATER	Carafe 70
42,5 cl 14 ¼ oz H 170 mm 6 ¾ " D 120 mm 4 ¾ "	71 cl 24 oz H 240 mm 9 ½ " D 101 mm 4 "	66 cl 22 ¼ oz H 240 mm 9 ½ " D 97 mm 3 ¾ "	20 cl 6 ¾ oz H 200 mm 7 ¾ " D 95 mm 3 ¾ "	31,5 cl 10 ¼ oz H 240 mm 9 ½ " D 84 mm 3 ¼ "	50 cl 17 oz H 113 mm 4 ½ " D 91 mm 3 ½ "	43 cl 14 ½ oz H 113 mm 4 ½ " D 87 mm 3 ½ "	35 cl 11 ¾ oz H 150 mm 6 " D 144 mm 5 ½ "
No. 7048 0800	No. 7661 0100	No. 7662 0100	No. 7662 2800	No. 7662 0900	No. 7287 3120	No. 7287 3160	No. 2819 7000

Sparkling  
points



# 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 3/4 oz  
H 195 mm 7 1/2 "  
D 85 mm 3 1/2 "  
No. 6200 0100



**Wine 02**  
36 cl 12 1/4 oz  
H 185 mm 7 1/4 "  
D 84 mm 3 1/4 "  
No. 6087 0200



**Wine 01**  
45 cl 15 1/4 oz  
H 200 mm 8 "  
D 89 mm 3 1/2 "  
No. 6087 0100



**Champagne flute 07**  
15 cl 5 oz  
H 210 mm 8 1/4 "  
D 62 mm 2 1/2 "  
No. 6087 0700



**Grappa 35**  
9 cl 3 oz  
H 182 mm 7 1/4 "  
D 64 mm 2 1/2 "  
No. 6050 3500



**Liqueur tumbler 20**  
5.5 cl 1 3/4 oz  
H 76 mm 3 "  
D 39 mm 1 1/2 "  
No. 4232 2000



**Old fashioned optic 16**  
37 cl 12 1/2 oz  
H 95 mm 3 3/4 "  
D 84 mm 3 1/4 "  
No. 4233P1600



**Beer tumbler optic 13**  
42 cl 14 oz  
H 132 mm 5 1/4 "  
D 73 mm 2 3/4 "  
No. 4233P1300



**Mineral water 11**  
24 cl 8 oz  
H 139 mm 5 1/2 "  
D 73 mm 2 3/4 "  
No. 6200 1100



**Wine 02**  
25 cl 8 1/2 oz  
H 195 mm 7 3/4 "  
D 73 mm 2 3/4 "  
No. 6339 0200



**Wine 01**  
34 cl 11 1/2 oz  
H 205 mm 8 "  
D 77 mm 3 "  
No. 6339 0100



**Champagne flute 07**  
15 cl 5 oz  
H 220 mm 8 3/4 "  
D 66 mm 2 1/2 "  
No. 6339 0700



**Beer tumbler 19**  
38 cl 12 3/4 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 1/4 oz  
H 220 mm 8 3/4 "  
D 79 mm 3 "  
No. 6605 0300



**Chardonnay 02**  
48 cl 16 1/4 oz  
H 230 mm 9 "  
D 91 mm 3 1/2 "  
No. 6605 0200



**Syrah / Pinot noir 01**  
51 cl 17 1/4 oz  
H 240 mm 9 1/2 "  
D 89 mm 3 1/2 "  
No. 6605 0100



**Burgundy 10**  
69 cl 23 1/2 oz  
H 225 mm 8 3/4 "  
D 114 mm 4 1/2 "  
No. 6605 1000



**Champagne glass 09**  
26 cl 8 3/4 oz  
H 242 mm 9 1/2 "  
D 72 mm 2 3/4 "  
No. 6605 0900



**Rosé 22**  
25,5 cl 8 3/4 oz  
H 210 mm 8 1/4 "  
D 74 mm 3 "  
No. 6605 2200



**INAO**  
21 cl 7 1/4 oz  
H 156 mm 6 1/8 "  
D 67 mm 2 5/8 "  
No. 6860 0200



**Single malt whiskey/whisky 32**  
20 cl 6 3/4 oz  
H 122 mm 4 3/4 "  
D 69 mm 2 3/4 "  
No. 6697 3200



**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 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



**Carafe 74**  
100 cl 34 oz  
H 218 mm 8 5/8 "  
D 208 mm 8 1/4 "  
No. 2819 7400

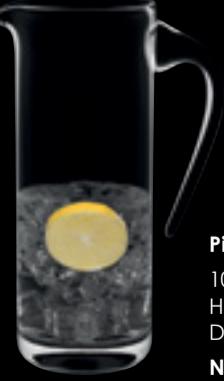


# banqueting

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	Wine 02	Wine 01	Champagne flute 07	Pilsener 19	Fruit spirits glass 35	Cordial saucer 06	Champagne saucer 08
24 cl 8 oz H 175 mm 7 " D 76 mm 3 "	36 cl 12 1/4 oz H 185 mm 7 1/4 " D 84 mm 3 1/4 "	45 cl 15 1/4 oz H 200 mm 8 " D 89 mm 3 1/2 "	15 cl 5 oz H 210 mm 8 1/4 " D 62 mm 2 1/2 "	36 cl 12 1/4 oz H 184 mm 7 1/4 " D 79 mm 3 1/4 "	26 cl 9 oz H 210 mm 8 1/4 " D 77 mm 3 "	7,5 cl 2 1/2 oz H 110 mm 4 1/2 " D 71 mm 2 3/4 "	28 cl 9 1/2 oz H 144 mm 5 3/4 " D 114 mm 4 1/2 "
No. 6087 0300	No. 6087 0200	No. 6087 0100	No. 6087 0700	No. 6006 1900	No. 6751 3500	No. 6200A0600	No. 6200 0800

						
<b>Martini / Saucer Champ 08</b> 25 cl 8 1/2 oz H 144 mm 5 3/4 " D 98 mm 4 "	<b>Prosecco 09</b> 24 cl 8 oz H 215 mm 8 1/2 " D 72 mm 2 3/4 "	<b>Goblet 20</b> 37 cl 12 1/2 oz H 167 mm 6 3/4 " D 80 mm 3 1/4 "	<b>Champagne flute 07</b> 23 cl 7 3/4 oz H 140 mm 5 1/2 " D 55 mm 2 1/4 "	<b>Wine 02</b> 33 cl 11 1/4 oz H 100 mm 4 " D 79 mm 3 "	<b>Pitcher 49</b> 100 cl 33 3/4 oz H 255 mm 10 " D 115 mm 4 1/2 "	<b>Ice bucket 91</b> H 130 mm 5 1/8 " D 138 mm 5 5/8 "
No. 6515 0800	No. 7048 0900	No. 6087 2000	No. 4245 0700	No. 4245 0200	No. 61534A4900	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	Champagne flute 07	Martini / Saucer Champ 08	Paris Saucer Champ. 28	Cordial saucer 06	HIGHBALL	ROCK GLASS	SAZERAC	SECCO
16 cl 5 1/2 oz H 150 mm 6 " D 74 mm 3 "	16 cl 5 1/2 oz H 216 mm 8 1/2 " D 70 mm 2 3/4 "	25 cl 8 1/2 oz H 144 mm 5 3/4 " D 98 mm 4 "	26 cl 8 3/4 oz H 131 mm 5 1/4 " D 96 mm 3 3/4 "	7,5 cl 2 1/2 oz H 110 mm 4 1/2 " D 71 mm 2 3/4 "	Crafted with distinction 34,5 cl 11 1/4 oz H 125 mm 4 1/4 " D 64 mm 2 1/2 "	Marked with identity 28,5 cl 9 3/4 oz H 75 mm 3 " D 75 mm 3 "	Heritage in hand 28,5 cl 9 3/4 oz H 100 mm 4 " D 76 mm 3 "	Timeless elegance 9 cl 3 oz H 160 mm 6 1/4 " D 80 mm 3 1/4 "
No. 6515 0400	No. 6515 0700	No. 6515 0800	No. 6515 2800	No. 6200A0600	No. 4232 1276	No. 4232 1676	No. 7792 0600	No. 7792 2800



FRIGUS	CUVÉE	UVA	Sophisticated tasting	Ice bucket 91	Whisky carafe 73	Beaker	Cumberland 73	HB Knox 12076	OF Knox 16076	Somerset Martini 39313
Savour with style 19,5 cl 6 1/2 oz H 150 mm 5 1/4 " D 80 mm 3 1/4 "	CUVÉE Sophisticated tasting perfection 34 cl 11 1/2 oz H 170 mm 6 3/4 " D 80 mm 3 1/4 "	UVA Shape perfected 55 cl 18 1/2 oz H 220 mm 8 3/4 " D 103 mm 4 "	19,5 cl 6 1/2 oz H 150 mm 5 1/4 " D 80 mm 3 1/4 "	55 cl 18 1/2 oz H 220 mm 8 3/4 " D 103 mm 4 "	75 cl 25 1/4 oz H 273 mm 10 3/4 " D 100 mm 4 "	60 cl 20 1/2 oz H 146 mm 5 3/4 " D 87 mm 3 3/4 "	60 cl 20 1/2 oz H 135 mm 5 1/4 " D 70 mm 2 3/4 "	39 cl 13 1/4 oz H 85 mm 3 1/4 " D 85 mm 3 1/4 "	37 cl 12 1/2 oz H 85 mm 3 1/4 " D 85 mm 3 1/4 "	21 cl 7 oz H 183 mm 7 1/4 " D 112 mm 4 1/2 "
No. 7792 0800	No. 7792 1100	No. 7805 0100		No. 2823 9100	No. 63659F7376	No. 5702 7376	No. 8077 H / 12076	No. 8077 H / 16076	No. 8077 H / 16076	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.

# 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.



## 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



### 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.



### 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.



### 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 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



Scan and watch



Scan and watch



Scan and watch





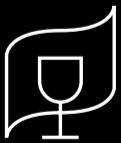
# glass care.



-  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.



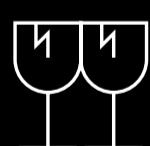
-  When polishing, use microfiber towels, hold the wine glass by its footplate and polish first the base, then the bowl. Be careful not to twist the base too violently against the cup as excessive twisting may result in breakage, even in the case of polishing such a resistant product as the RONA professional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



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.

**JRE**  
JEUNES RESTAURATEURS

## 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.





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# notes.

# notes.

**made  
to serve.**



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