



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 ⅞ "
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



Riesling 03

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



Chardonnay 02

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



Syrah / Pinot noir 01

51 cl 17 ¼ oz
H 240 mm 9 ½"
D 89 mm 3 ½"
No. 6605 0100



Burgundy 10

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



Champagne glass 09

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



Fruit spirits glass 35

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



Rosé 22

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



INAO

21 cl 7 ¼ oz
H 156 mm 6 ⅛"
D 67 mm 2 ⅝"
No. 6860 0200



**Single malt
whiskey/whisky**

20 cl 6 ¾ oz
H 122 mm 4 ¾"
D 69 mm 2 ¾"
No. 6697 3200



Bordeaux 00

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



Wine 02

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



Carafe 74

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



Orion

H 326 mm 12 ¾"
No. H 361

— 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



Wine 03

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

No. 6087 0300



Wine 02

36 cl 12 ¼ oz
H 185 mm 7 ¼ "
D 84 mm 3 ¼ "

No. 6087 0200



Wine 01

45 cl 15 ¼ oz
H 200 mm 8 "
D 89 mm 3 ½ "

No. 6087 0100



Champagne flute 07

15 cl 5 oz
H 210 mm 8 ¼ "
D 62 mm 2 ½ "

No. 6087 0700



Pilsener 19

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

No. 6006 1900



Fruit spirits glass 35

26 cl 9 oz
H 210 mm 8 ¼ "
D 77 mm 3 "

No. 6751 3500



Cordial saucer 06

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

No. 6200 A 0600



Champagne saucer 08

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

No. 6200 0800



**Martini / Saucer
Champ 08**

25 cl 8 ½ oz
H 144 mm 5 ¾ "
D 98 mm 4 "

No. 6515 0800



Prosecco 09

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

No. 7048 0900



Goblet 20

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

No. 6087 2000



Champagne flute 07

23 cl 7 ¾ oz
H 140 mm 5 ½ "
D 55 mm 2 ¼ "

No. 4245 0700



Wine 02

33 cl 11 ¼ oz
H 100 mm 4 "
D 79 mm 3 "

No. 4245 0200



Pitcher 49

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

No. 61534 A 4900



Ice bucket 91

H 130 mm 5 ⅞ "
D 138 mm 5 ⅝ "

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



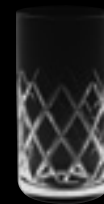
Ice bucket 91
H 130 mm 5 ⅞ "
D 138 mm 5 ⅝ "
No. 2823 9100



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





“ 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.

mode

modernism in the big style

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

 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

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

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

— 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

							
Wine 03	Wine 02	Wine 01	Bordeaux 00	Burgundy 10	Champagne flute 07	Margarita 32	Martini 28
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 "
No. 6265 0300	No. 6265 0200	No. 6265 0100	No. 6265 0000	No. 6265 1000	No. 6265 0700	No. 6006 3200	No. 6103 2800

					
Mineral water 11	Pilsener 19	Longdrink "Hurricane" 33	Brandy 18	Grappa 35	Cordial 05
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 "
No. 6200 1100	No. 6001 1900	No. 6050 3300	No. 6201 1800	No. 6050 3500	No. 6001 0500

— 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.

optima

queen of banquets

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

— 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 "

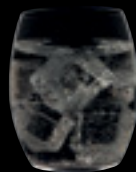
No. 6339 0500



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 cl 16 ¼ oz
H 145 mm 5 ¾"
D 90 mm 3 ½"

No. 8411 1200



Juice tumbler

36 cl 12 ¼ oz
H 130 mm 5"
D 76 mm 3"

No. 8411 1400



Doub. Old Fashioned

47 cl 16 oz
H 98 mm 3 ¾"
D 100 mm 4"

No. 8411 1660



Old Fashioned

38 cl 12 ¾ oz
H 88 mm 3 ½"
D 94 mm 3 ¾"

No. 8411 1600



Mineral water

29 cl 9 ¾ oz
H 80 mm 3 ¼"
D 86 mm 3 ½"

No. 8411 1300



Shot glass

6 cl 2 oz
H 85 mm 3 ½"
D 42 mm 1 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.

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



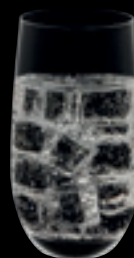
Cocktail tumbler 15
25 cl 8 ½ oz
H 90 mm 3 ½ "
D 79 mm 3 ¼ "
No. 4233 1500



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"

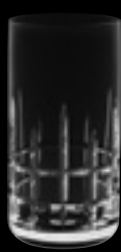
No. 8077 H / 1600



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"

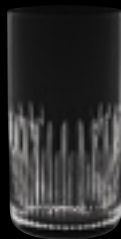
No. 8077 H / 16180



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"

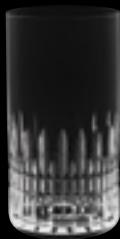
No. 8077 H / 16134



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 ½ oz
H 148 mm 6 "
D 86 mm 3 ½ "

No. 62417 1200



Hi Ball 122

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

No. 7048 1220

— 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 ⅞ "
D 138 mm 5 ⅞ "

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



Carafe 71

25 cl 8 ½ oz
H 187 mm 7 ¾"
D 72 mm 2 ¾"

No. 2821 7100



Carafe 72

50 cl 17 oz
H 229 mm 9"
D 88 mm 3 ½"

No. 2821 7200



Carafe 74

120 cl 40 ½ oz
H 256 mm 10 ⅞"
D 130 mm 5 ⅛"

No. 5390 7400



Carafe Jabiru

120 cl 40 ½ oz
H 300 mm 11 ¾"
D 120 mm 4 ¾"

No. 64545 B 7400



Carafe 70

35 cl 12 oz
H 150 mm 6"
D 144 mm 5 ½"

No. 2819 7000



Carafe 73

75 cl 25 ½ oz
H 198 mm 7 ¾"
D 187 mm 7 ¼"

No. 2819 7300



Carafe 74

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

No. 2819 7400



Carafe 75

150 cl 50 ¾ oz
H 220 mm 8 ¾"
D 220 mm 8 ¾"

No. 5620 7500



Carafe 75

150 cl 50 ¾ oz
H 260 mm 10"
D 228 mm 8 ¾"

No. 5979 7500



Carafe Polis 73

87 cl 29 ½ oz
H 260 mm 10 ¼"
D 86 mm 3 ½"

No. 5728 7300



Carafe 75 A

150 cl 50 ¾ oz
H 260 mm 10"
D 228 mm 8 ¾"

No. 5979 A 7500



Carafe 75

150 cl 50 ½ oz
H 230 mm 9"
D 206 mm 8 ¼"

No. 60755 7500

— 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.



2serve

glass care.



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



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



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



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



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



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



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



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



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



standing by.

professional customer care

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

customisation

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

logistics services

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

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

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

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

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

noted.

**well
noted.**

www.rona.glass