


R○NA - a glassworks employing over 1000 people in the heart of the European Union, in the Slovak Republic. Its history reaches back to $\mathbf{1 8 9 2}$ when it was established by the Schreiber family, once the most prominent glass producer in Europe, in a region where the production of glass traditionally flourished all the way back to the Bronze Age. This was due to a fortunate combination of a heavily forested landscape and the availability of silica sand and fireproof clay - the basic raw materials needed for early glass production. Only a few of the seventy glassworks originally existing in the area survive today but those who do now belong to the avant-garde of modern glass production. The path of RONA has been paved with successes starting with a silver medal awarded to the glassworks' predecessor during the World Exhibition in Paris in 1867, or the very rarely awarded Honorary Diploma in the World Exhibition in Vienna, to RONA's presentation at the Expo exhibition in Shanghai in 2010, and attendance at the outstanding events of today's glass world, including major exhibitions around the globe.

Since the very beginning, RONA utilized cutting edge technology and was a leader in glass production. RONA introduced many technological improvements that were significant for the development of the whole glass industry. RONA was the first glassworks in the Austro-Hungarian monarchy to launch the production of pressed glass back in 1893. RONA introduced the sophisticated pantograph decoration technology in 1896 when it put into operation the pantograph machinery made in England as the first glassworks on the European continent to do so. Then in 1956 RONA was the first factory in the world to implement and refine the commercial production of handmade stemware using the pulled stem process mimicked today by all serious manufacturers of handmade stemware. And in 2001 RONA introduced, as the first glass manufacturer worldwide, the commercial production of machine made "blow-blow technology" pulled stemware. This technology, ranked among the most progressive methods of drinking glass production, together with the introduction of the laser treatment of the rims, gave RONA the expertise to bring the production of the glassware for the foodservice industry to a completely new level.

RONA - a synonym for a reliable and devoted partner with a rich history, responsible environmental policy, clear ownership structure, and output exceeding 70 million pieces of high quality crystalline glassware, certified by quality control ISO 9002.

## CRYSTAL GLASS

CRISTALLIN
CRISTALINO KRISTALLGLAS ВЫСОКОКАЧЕСТВЕННОЕ СТЕКЛО VETRO SONORO SUPERIORE

## 5 Star glass for 5 continents



5 Star Glass

RONA - partner for professionals. RONA - partner for professionals.

RONA - partner for professionals.
It is indeed not easy to find a manufacturer of drinking glassware more concentrated on providing the best service to the hospitality industry than RONA today. Our in house designers, fully aware of the specific needs of the professional hotel and restaurant industry, have been honoured with international awards such as the "Design Plus" or "Form" prize. RONA laboratories work on constant improvement of all relevant features of its glassware and guarantee a quality control according to AQL 2,5 criteria. The most developed technology combination of the pulled stem and laser treatment provides the highest quality crystalline glassware, developed and made specifically for the professional service. From the design to the final execution RONA produces only fully professional glassware which is extremely resistant and resilient for the hospitality industry under the "RONA 5 Star Glass" brand. RONA naturally warehouses all hotel and restaurant glassware ready for prompt shipment in its sophisticated logistics centre. Customer service is provided by fully qualified personnel who understand the industry and can anticipate the future development of the markets.

## 5 Star glass for hotel \& restaurant

 5 Star glass for hotel \& restaurant $\begin{aligned} & 5 \text { Star glass for hotel \& restaurant } \quad \text { Rön }\end{aligned}$
## LASER TREATED RIMS

- Resisfance 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 mosł 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



## 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' methoo


## 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 $65^{\circ} \mathrm{C}$

CRYSTAL GLASS CRISTALLIN
CRISTALINO
KRISTALLGLAS ВЫСОКОКАЧЕСТВЕННОЕ СТЕКЛО VETRO SONORO SUPERIORE


casual dining suited for the everyday casual experience - complete with barware, sized for most hard, soft or sparkling beverages.


Old Fashioned 16

| Old Fashioned 16 |
| :---: |
| 39 cl |
| 130 oz | $\begin{array}{ll}39 \mathrm{cl} & 13 \mathrm{oz} \\ 90 \mathrm{~mm} & 31 / 2 \mathrm{z}\end{array}$

$\begin{array}{ll}H & 90 \mathrm{~mm} \\ & 31 / 2{ }^{\prime \prime} \\ & 95 \mathrm{~mm} \\ 3 & 3 / 4\end{array}$
No. 42201600


| INAO |
| :--- |
| 21 cl |
| $71 / \mathrm{oz}$ |


$\begin{array}{ccc}H^{H} \quad 156 \mathrm{~mm} & 6 / \mathrm{s}^{\prime \prime} \\ \mathrm{D} & 67 \mathrm{~mm} & 2 \% 8^{\prime \prime}\end{array}$
No. 68602200

restaurant / trattoria



the new machine made suite Made to serve



Wine 01
$\begin{array}{cc}55 \mathrm{cl} & 181 / 2 \mathrm{oz} \\ \mathrm{H} 230 \mathrm{~mm} & 910\end{array}$
D 94 mm 3
No. 70480100


36 Cl
H 220 mm
$83 / 4 \mathrm{oz}$
$\begin{array}{ll}\text { D } 80 \mathrm{~mm} & 31 / 4^{\prime \prime} \\ \end{array}$
-


Hi Ball 122
$43 \mathrm{cl} \quad 14 / 2$

D 74 mm
No. 70481220


DOF 166
$41 \mathrm{cl} 133 / \mathrm{oz}$
90 mm
$31 / 2 \mathrm{Z}$
$\begin{array}{lll}\text { H } 90 \mathrm{~mm} & 31 / 2 \\ \text { D } 90 \mathrm{~mm} & 31 / 2^{\prime}\end{array}$
D $90 \mathrm{~mm} 31 / 2$
No .70481660
33/4 oz


Shotglass 20
$\begin{array}{cc}9 \mathrm{cl} & 3 \mathrm{oz} \\ 90 \mathrm{~mm} & 31 / \mathrm{m}^{\prime \prime}\end{array}$ $\begin{array}{lll}\text { H } & 90 \mathrm{~mm} & 31 / 2 \\ \text { D } & 42 \mathrm{~mm} & 13 / 4 \\ \text { No. } 70482000\end{array}$ No. 70482000


Champagne saucer 08
$42,5 \mathrm{cl} 141 / 4 \mathrm{oz}$

D $120 \mathrm{~mm} 43 / 4^{\prime \prime}$
No. 70480800

$\begin{array}{cc}24 \mathrm{cl} & 8 \mathrm{oz} \\ 215 \mathrm{~mm} & 81 / 2 " \\ 72 \mathrm{~mm} & 23 /{ }^{\prime \prime}\end{array}$ $\begin{array}{lll}\text { D } 72 \mathrm{~mm} & 23 / 4^{3}\end{array}$ No. 70480900


Characterized by clean simplicity with fresh and modern lines, RONA's new 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 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 fruit liqueurs or digestives. Design, technology, and execution, all at its best, all the cutting edge.

.imeless and universal
Edition showcases all the best features of RONA's professional glassware
and this classic design is suitable for use in a multitude of settings and for a wide variety of occasions. This line offers typical glassware for any drink, incluaing 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.

ini self-confident macho

Made to serve


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.


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.




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.

high society

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.

 ำ. 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...




Old Fashioned 16 | $54 \mathrm{cl} \quad 181 / 4 \mathrm{oz}$ |
| :---: |
| $4^{\prime \prime}$ |
| 00 mm | $\begin{array}{ccc} & 54 \mathrm{cl} & \\ \text { H } 100 \mathrm{~mm} & 4^{\prime \prime} \\ \text { D } & 95 \mathrm{~mm} & 33 / 4\end{array}$ D $95 \mathrm{~mm} 33 / 4$

No. 649551600


Wine 01 | H 245 cl |  |
| :---: | :---: |
| D | 23 mm |
| $93 / 4 \mathrm{~m}$ |  | D $95 \mathrm{~mm} 33 /{ }^{3}$

No. 64900 A 0100


Long drink 13 $\begin{array}{cc}57 \mathrm{cl} & 191 / 4 \mathrm{oz} \\ \text { H } 160 \mathrm{~mm} & 61 /{ }^{\prime \prime}\end{array}$ $\begin{array}{ccc}\text { H } & 160 \mathrm{~mm} & 61 /{ }^{\prime \prime} \\ \text { D } & 78 \mathrm{~mm} & 3^{\prime \prime}\end{array}$ No. 649551300

-1 Filling marks available as shown in the pricelist/on demand

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



Champagne filute 07
 D 62 mm 21/2"
No. 60870700


Longdrink "Huricane" 33
$\begin{array}{cc}46,5 \mathrm{cl} & 153 / 4 \mathrm{Oz} \\ \mathrm{H} 208 \mathrm{~mm} \\ 81 / 4 \mathrm{z}\end{array}$
$\begin{array}{cc}\text { H } 208 \mathrm{~mm} & 81 / 4^{\prime \prime} \\ \text { D } 78 \mathrm{~mm} & 3^{\prime \prime} \\ & \end{array}$
D $78 \mathrm{~mm}{ }^{2}{ }^{3}{ }^{2} .60503300$
$\begin{array}{ll}\text { H } 188 \mathrm{~mm} & 71 / 4{ }^{\prime \prime} \\ \text { D } 79 \mathrm{~mm} & 31 / 4^{\prime \prime}\end{array}$ D 79 mm 31/4
No. 60061900


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 $37 \mathrm{cl} / 12.5 \mathrm{oz}$. 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.


ทion a clear value



Wine 01

D 77 mm ( 63390100


Bordeaux 00
$45 \mathrm{cl} \quad 15 \%$ oz
215 mm
8
 D $83 \mathrm{~mm}{ }^{31 / 4 "}{ }^{\text {No }} 63390000$


Champagne flute 07
15 cl 5 oz H $220 \mathrm{~mm} 83 / 4{ }^{3}$ D $66 \mathrm{~mm} 21 / \mathrm{m}^{\prime \prime}$ No. 63390700


$\begin{array}{cc}\text { H } 170 \mathrm{~mm} & 63 / 4 / 4 \\ \text { D } 64 \mathrm{~mm} & 1 / 2\end{array}$ D $64 \mathrm{~mm} \quad 21 / 2^{\prime}$ No. 63390500


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!


Made to serve


Wine 02*
$\begin{array}{cc}27 \mathrm{cl} & 91 / 1 / \mathrm{OZ} \\ 187 \mathrm{~mm} & 7 / 2 "\end{array}$
D $80 \mathrm{~mm} \quad 31 / 4^{\prime \prime}$
No. 62000200

| Wine 01* |
| :--- |
| 35 cl |
| 12 oz |
| H 195 mm |
| $1 / 2{ }^{\prime \prime}$ |
| D 85 mm |
| No. $31 / 2^{\prime \prime}$ |
| No. 62000100 |

D $85 \mathrm{~mm} 31 / 2$
No. 62000100


62000100

$45 \mathrm{cl} \quad 151 / 4 \mathrm{oz}$
205 mm
$81 / 1 / 2$
$\begin{array}{ccc}\text { H } 205 \mathrm{~mm} & 81 / 4 / "^{\prime} \\ \text { D } & 92 \mathrm{~mm} & 31 / 2 "\end{array}$
No. 62000000



Brandy 18

|  | 40 cl | $131 / 2 \mathrm{oz}$ |
| :---: | :---: | :---: |
| H 138 mm | $51 / 21$ |  |
| N |  |  |

$\begin{array}{lll}\text { H } 138 \mathrm{~mm} & 51 / 2 \mathrm{Kl} \\ \text { D } & 95 \mathrm{~mm} & 3^{33 / 4}\end{array}$
No. 62011800


Champagne flute $07^{*}$
15 cl 5 oz
H $200 \mathrm{~mm} 71 / 2{ }^{2}$ $\begin{array}{ll}\text { H } 200 \mathrm{~mm} \\ \text { D } 62 \mathrm{~mm} & 21 / 21 / 2^{\prime \prime}\end{array}$ No. 62000700



| Coraial 05* |
| :---: |
| 6 cl |
| 20 z |


D 54 mm 2/4.
No. 62000500

A totally universal suite Mondo meets all requirements for everyday, heavy duty work. It is developed to withstand the remarkably demanding service in properties with high rotation of glassware such as bars and restaurants. Although thickset in build, it still maintains a timeless elegance superior to others if its kind. An affordable collection offering a wide variety of shapes including the popular champagne saucer or even a cordial saucer.


RONA COCKtail renaissance



Champagne flute 07 $16 \mathrm{Cl} 51 / 2 \mathrm{Oz}$ $\begin{array}{cc}\text { H } 216 \mathrm{~mm} & 8^{1 / 2} /{ }^{\prime \prime} \\ \text { D } 70 \mathrm{~mm} & 23 / /^{\prime \prime}\end{array}$ D 70 mm 2 No. 65150700


Paris Saucer Champ. 28

H $131 \mathrm{~mm} 51 / 4^{\prime \prime}$
D $96 \mathrm{~mm} 33 / 4^{\prime \prime}$
No. 65152800

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
16 cl
$151 / 20 \mathrm{Om}$
610
$\begin{array}{ll}\text { H } 150 \mathrm{~mm} & 6^{\prime \prime} \\ \text { D } 74 \mathrm{~mm} & 3^{\prime \prime}\end{array}$
No. 651504925


Martini / Saucer Champ. 08
$\begin{array}{cc}25 \mathrm{cl} & 81 / 2 \mathrm{Oz} \\ \text { H } 144 \mathrm{~mm} & 53 / 4\end{array}$
$\begin{array}{cc}\text { H } 144 \mathrm{~mm} & 53 / 4 \\ \text { D } \quad 98 \mathrm{~mm} & 4 \\ \text { N }\end{array}$
No. 651508925

$\begin{array}{cc}16 \mathrm{cl} & 51 / 2 \mathrm{Oz} \\ \mathrm{H} 150 \mathrm{~mm} \\ 60^{\prime}\end{array}$
$\begin{array}{cc}\text { H } 150 \mathrm{~mm} & { }^{6 " \prime} \\ \text { D } 74 \mathrm{~mm} & 3^{\prime \prime}\end{array}$
No. 651504333


Martini / Saucer Champ. 08
$\begin{array}{cc}25 \mathrm{cl} & 81 / 2 \mathrm{Oz} \\ \text { H } 144 \mathrm{~mm} & 53 / 4\end{array}$
$\begin{array}{ll}\text { H } \quad 98 \mathrm{~mm} & 53 / 4 \\ \text { D }\end{array}$
No. 651508333

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.

aini mixer + tumblers, cut and plain


Ker Diamond 73
$60 \mathrm{cl} \quad 201 / 20$ $\begin{array}{ccc} & 60 \mathrm{cl} & 201 / 2 \mathrm{Oz} \\ \text { H } & 146 \mathrm{~mm} & 53 / 4 \\ \text { D } & 87 \mathrm{~mm} & 3 / 4 / 4\end{array}$ D $87 \mathrm{~mm} 33 / 4$

No. 57027310 $\begin{array}{rl}60 \mathrm{cl} & 201 / 2 \mathrm{oz} \\ \mathrm{H} & 146 \mathrm{~mm} \\ 53 / 4\end{array}$ | H | 146 mm | $53 / 4$ |
| :--- | :--- | :--- |
| D | 87 mm | $33 / 4$ |
| N |  |  | No. 57027300



HB 12
 D 70 mm 23/4"
No. $8077 \mathrm{H} / 1200$
$\begin{array}{lll} & 37 \mathrm{cl} & 121 / 2 \mathrm{O} \\ \mathrm{H} & 85 \mathrm{~mm} & 31 / 41 \\ \mathrm{D} & 85 \mathrm{~mm} & 31 / 4 \\ & \end{array}$ $\begin{array}{lll} & 38 \mathrm{~mm} & 31 / 4^{\prime \prime} \\ \text { D } 85 \mathrm{~mm} & 31 / 4^{\prime \prime} \\ \end{array}$
No. 8077 H/ 1600


HB Diamond 12180 $\begin{array}{ll}39 \mathrm{Cl} & 131 / 0 \mathrm{O} \\ \text { H } 135 \mathrm{~mm} & 5 / 1 / 2\end{array}$
 D 70 mm 23/4"
No. $8077 \mathrm{H} / 12180$

oz

| OF Knox 16076 |
| :---: |
| 37 cl |
| $121 / 20 z$ |

$\begin{array}{ll}37 \mathrm{cl} & 121 / 2 \mathrm{Oz} \\ 85 \mathrm{~mm} & 31 / 4 \prime\end{array}$
$\begin{array}{ccc} & 85 \mathrm{~mm} & 31 / 4 \\ \text { D } 85 \mathrm{~mm} & 31 / 4 \\ \text { N. }\end{array}$
No. 8077H/16076


No matter your preference: barley, corn, wheat or rye, RONA's Polished Cut Cumberiand Coliection 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!"


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.



Liqueur fumbler 20
$\begin{array}{ccc}7 \mathrm{cl} & 21 / \mathrm{oz} \\ \mathrm{H} \\ 76 \mathrm{~mm} & 3^{\prime \prime}\end{array}$ $\begin{array}{ccc}\text { H } & 76 \mathrm{~mm} & 3^{\prime \prime} \\ \text { D } & 39 \mathrm{~mm} & 11_{2}^{\prime \prime} \\ & \end{array}$ No. 42322000


$13 / 40$
H $103,5 \mathrm{~mm} 4{ }^{\prime \prime}$ D $36 \mathrm{~mm} \quad 1 / 1 / 2$ No. 42322200


Old fashioned 16 $28 \mathrm{cl} 91 / 2 \mathrm{oz}$ $\begin{array}{lll}\text { H } 88 \mathrm{~mm} & 31 / 2 / 2 \\ \text { D } 80 \mathrm{~mm} & 3 / 2 / 2\end{array}$ D 80 mm 31/
No. 42321600

Doub. Oldfashioned 166
$\begin{array}{cc}39 \mathrm{cl} & 131 / \mathrm{oz} \\ \mathrm{H} ~ & 102 \mathrm{~mm} \\ 33 / 10\end{array}$ $\begin{array}{lll}\text { H } & 102 \mathrm{~mm} & 33 /{ }^{3} \\ \text { D } & 88 \mathrm{~mm} & 31 / 2^{\prime}\end{array}$ No. 42321660


Juice tumbler 14 24 cl
18 mm
$43 / 2 \mathrm{z}$ $\begin{array}{lll}\text { H } & 118 \mathrm{~mm} & 43 / 4 " \\ \text { D } & 62 \mathrm{~mm} & 21 / 2\end{array}$ No. 42321400


Water tumbler 1 $\begin{array}{rl}19 \mathrm{cl} & 61 / 20 \mathrm{oz} \\ \text { H } 108 \mathrm{~mm} & 4 / 1 / 4\end{array}$ $\begin{array}{cc}\text { H } 108 \mathrm{~mm} & 4 / 1 / 4 \\ \text { D } 58 \mathrm{~mm} & 2 / 4\end{array}$ No. 42321900


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.


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.


$\begin{array}{cc}33 \mathrm{cl} & 11 \frac{1}{4} \mathrm{oz} \\ 100 \mathrm{~mm} & 4^{4 \prime} \\ 70 \mathrm{~mm}\end{array}$
$\begin{array}{ll}\text { H } 100 \mathrm{~mm} & 4^{\prime \prime} \\ \text { D } 79 \mathrm{~mm} & 3^{\prime \prime} \\ \text { No. } 42450200\end{array}$
No. 42450200

Bordeaux 00

| 46 cl |
| :---: |
| $1151 / 2 \mathrm{oz}$ |
| $1 / 27$ | $\begin{array}{ccc}\text { H } 112 \mathrm{~mm} & 41 / 2{ }^{2} \\ \text { D } & 87 \mathrm{~mm} & 3 / 2 / 2\end{array}$ No. 42450000


$\begin{array}{cc}66 \mathrm{cl} & 221 / 0 \mathrm{cz} \\ 140 \mathrm{~mm} & 5 / 2.2\end{array}$

Do. 42451220
No. 42451220

Doub. Old fashioned 166


D 102 mm

Water 15
33 cl
$11 \frac{1}{2} \mathrm{Oz}$
100 mm
$\begin{array}{ll}\text { H } 100 \mathrm{~mm} & 4^{\prime \prime} \\ \mathbf{3}^{\prime \prime} \\ \text { D } & \end{array}$
D 79 mm
No. 44851500


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 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

## aperos enfewimonice



## cloches



Cloche 105
$104 \mathrm{~mm} \mathrm{4} 1 / \mathrm{s}$
110mm 41/4
No. 67190105


Cloche 150
H $150 \mathrm{~mm} 6^{6 "}$
D $83 \mathrm{~mm} 31 / 4^{\prime}$
No. 67190150

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.



RONA


## mise en bouche



No. 4191130


|  | 11 cl |
| :--- | :--- |
| H 47 mm | $33 / \mathrm{oz}$ |

$\begin{array}{lll}\text { H } & 47 \mathrm{~mm} & 13 / 4 / 4 \\ \text { D } & 68 \mathrm{~mm} & 23 / 4\end{array}$
D $68 \mathrm{~mm} 2^{3 / 4}$
No. 4193110



D $45 \mathrm{~mm} 13 / 4 "$

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.


## decorationdecoration/ecoration

 personalizatioñon pierRONA'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:

## 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.


## Sandblasting

A perfectly dishwasher safe, permanent decoratiing 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.

## 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.


## Diamond engraving

Diamond cutting is 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.


## 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 transparentluster 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.

## calibrating

## calibratirgghbraing

Naturally, calibrating is commonplace for any glassworks with any ambition in the hospitality industry. Rona provides calibration according to the European regulations either by screen printing or sandblasting, according to the client's preference.


## glass care

## glass careglass 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.
- Best washing temperature for RONA glass is $60^{\circ} \mathrm{C} / 140^{\circ} \mathrm{F}$, rinsing $65^{\circ} \mathrm{C} / 149^{\circ} \mathrm{F}$. Washing time shall be around 90 s , optimally in a dishwasher using full-area washing system.
- Use detergents optimal for glass; try to avoid using detergents with highly aggressive hydroxides, such as $\mathrm{NaOH} / \mathrm{KOH}$.
- After dishwashing open the door and let the heat and steam escape, leaving the glasses to cool and dry naturally.
- 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.
- 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 heat the glasses in a microwave oven - it is not microwave oven safe.
- Do not pour boiling liquids into the glasses; Rona glass is not borosilicate or heat-resistant glass.
- 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.


## logistics

RONA

## ${ }^{\text {logsiticlogistics }}$

RONA is far from being just "a manufacturer" of glassware; it is a dynamic, modern and customer oriented company with strongly developed customer service, professional personnel and cutting edge technology. What is of special importance for the clients from the HoReCa/Foodservice environment is naturally also the first-class logistical support which RONA considers to be an integral part of its service. The professional five star glassware available from stock is distributed worldwide through a network of RONA's own truck fleet or in close cooperation with the leading companies in the forwarding industry. Tens of thousands of RONA glasses ride, fly or sail around the globe as you read these lines!


## certificates

## cerifificatesertificates

RONA makes every effort to introduce the latest technologies into its operation observing the strictest food-safety requirements and quality control processes.


## CERTIFICATE OF APPROVAL

This is to cernty that the Management Spstem of
Schreiberova 365
02061 Lednick Roune Slovak Republic
hes been spproved by Lord's Register Quaity Assurnce
to the following Ouality Management Spitem Stundercs 150 9001:2008 EN ISO 9001:2008 BS EN ISO 90001:2008
STN EN ISO 9001:2009 STN EN ISO 9001:2009
The scope of this spproval s applicable to
Research, development, manufacture and processing of glass tableware.


STSU.

CERTIFIKÁT CERTIFICATE




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${ }^{10}$ casual dining
" restaurant / trattoria
12. tasting room
${ }^{13}$ banquetting
${ }^{14}$ mixology / lobby bar
18/19 mode the new machine made suite
20/21 edge modern and trendy
22/23 edition timeless and universal
24/25 image self-confident macho
${ }^{26 / 27}$ invitation elegant nonchalance
28/29 martina prominentlady
${ }^{30 / 31}$ le vin connoisseur's choice
32/33 select high society


34/35 sensual pure seduction
${ }_{36 / 37}$ leandros hand made suite
38/39 Optima queen of banquets
40/41 ratio a clear value
42/43 mondo affordable dependability

## 44/45 bar

## ${ }^{46 / 47}$ ClassiC COCKtails cocktail renaissance

48/49 cumberland collection mixer + tumblers, cut and plain
50/51 Solar interesting option
52/53 stellar barman basic
54/55 lunar rounded dandy
56/57 Wine solution visionary surprise

60/61 Carafes hollowware
62/18 carafes - cloches - aperos • mise en bouche

## ba467 decoration • calibrating


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