

# Advanced 3-in-1 Croquette & Meatball Machine

## Model: STAR PLUS

Why buy three separate pieces of equipment when one machine can do it all? The STAR PLUS is a highly specialized 3-in-1 production system that automatically forms, batters, and breadcrumbs your product in one continuous process.

Backed by premium European engineering, this machine helps preserve the authentic taste and handmade appearance of your recipes while improving production efficiency and consistency.



**3-in-1**

Forms, batters, and  
breadcrumbs

**3,000**

Meatballs per hour

**2,000**

Croquettes per hour

**8 kg**

Filler capacity

## Built for Cylindrical Croquettes and Round Meatballs

The STAR PLUS is designed for classic cylindrical croquettes, perfectly round meatballs, cocktail sizes, and custom product dimensions. It reduces manual handling by combining forming, coating, and breadcrumbing into one compact production flow.

Commercial kitchens | Butchers & delicatessens | Frozen food manufacturers | Caterers | Institutional kitchens

# Key Advantages

A professional solution for food businesses that need higher output, consistent product shape, and reduced manual prep work.

## The Ultimate 3-in-1 System

Forms the product, applies the liquid batter or egg wash, and coats it in breadcrumbs in one continuous production flow.

## Mass Production Ready

Scale output to meet growing demand, producing up to approximately 3,000 meatballs or 2,000 croquettes per hour.

## Perfect Cylinders & Spheres

Adjust settings to produce cylindrical croquettes, round meatballs, cocktail sizes, or custom product dimensions.

## Integrated Coating Compatibility

Supports traditional breadcrumbs, panko, crocanti-style coatings, and similar breading applications.

## Electropolished Drum

Designed to gently handle different dough and meat mixtures while helping maintain texture and product appearance.

## Lower Labor Costs

Automating forming, battering, and breadcrumb coating into one process reduces manual preparation, handling time, and staffing requirements.

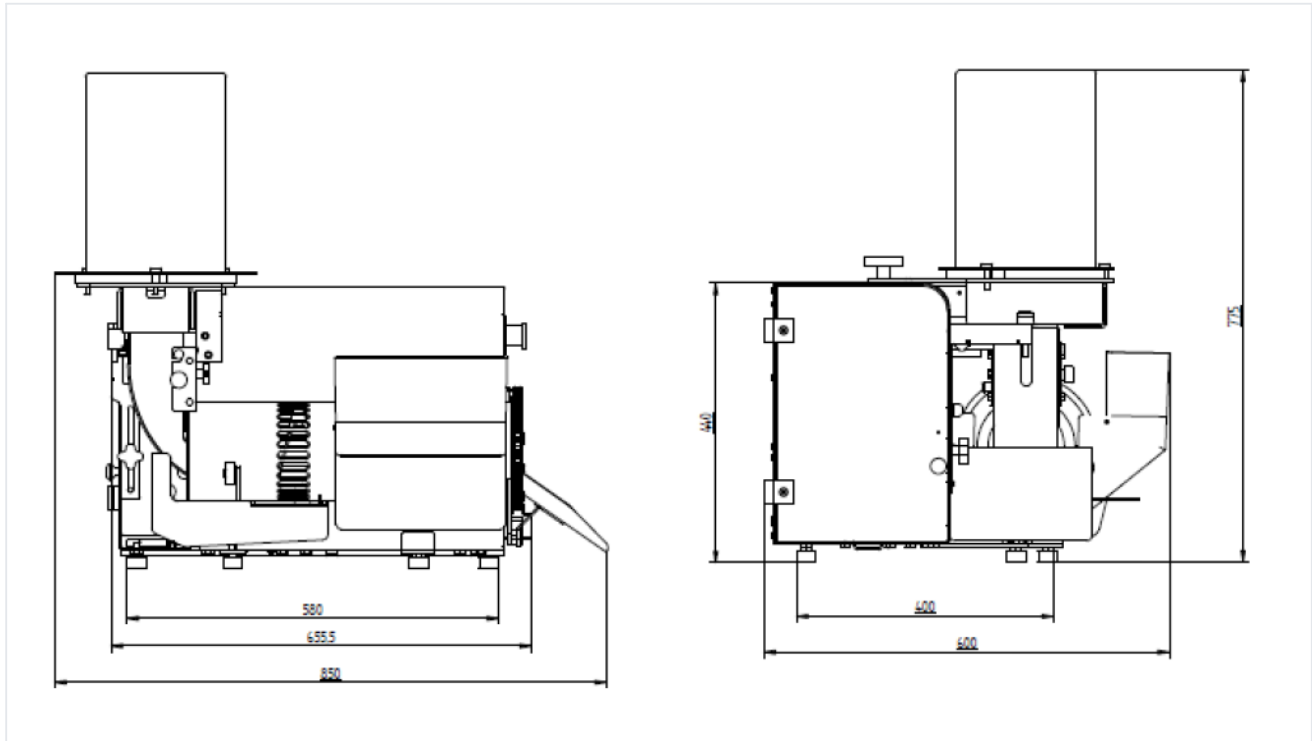
**Business impact:** Consistent shape and weight, reduced labor, compact production, faster throughput, and a stronger return on equipment investment.

# Technical Specifications

<b>Model</b>	STAR PLUS
<b>Machine Type</b>	3-in-1 automatic forming, batter coating, and breadcrumb coating machine
<b>Product Shapes</b>	Cylindrical croquettes and round meatballs
<b>Machine Size (W x D x H)</b>	85 cm x 60 cm x 77.5 cm
<b>Filler Capacity</b>	8 kg
<b>Output per Hour</b>	Croquettes: approx. 2,000 pcs (70-100 kg/h) Meatballs: approx. 3,000 pcs (100-130 kg/h)
<b>Power Supply</b>	220V / 50Hz, single-phase (North America adaptable)
<b>Power Consumption</b>	0.7 kW
<b>Motor Power</b>	0.33 HP
<b>Construction Materials</b>	Stainless Steel AISI 304 & 316, POM-C
<b>Weight</b>	65 kg

# Machine Dimensions and Layout

The STAR PLUS is engineered with a compact footprint for professional production spaces. The technical diagrams below show the machine layout and principal dimensions.



**85 cm**

Width

**60 cm**

Depth

**77.5 cm**

Height

**65 kg**

Weight

# Ideal Applications

Commercial kitchens and high-volume caterers
Frozen food manufacturers
Butchers, delicatessens, and prepared food producers
Restaurants producing croquettes, meatballs, and specialty formed products
Institutional food service operations, including schools, hospitals, and central kitchens

## Why CHOP FOOD EQUIPMENT?

We are more than a machinery supplier - we are your production partner. The STAR PLUS machine is built for longevity and precision, giving food producers confidence in every batch. From ingredient handling to final shape, every detail has been engineered to streamline and strengthen your operation.

**Ready to scale production?**  
Contact CHOP FOOD EQUIPMENT for pricing, availability, and configuration details.



## Contact

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