

FROZEN DESSERT INGREDIENTS MOLDING APPARATUS AND FROZEN
DESSERT INGREDIENTS MOLDING METHOD

ABSTRACT

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Provided are a frozen dessert ingredients molding apparatus and a frozen dessert ingredients molding method capable of successive production when successively molding recesses in sets of frozen dessert ingredients by a mold, and achieving both improved production efficiency and satisfactory molding finish.

A frozen dessert ingredients molding apparatus (10) successively hardens parts of sets of frozen dessert ingredients (23) so as to each have a hollow recess shape. The frozen dessert ingredients molding apparatus (10) includes: a transporting unit (11) configured to transport a plurality of containers (21); a filling unit (13) configured to fill the containers (21) with the sets of frozen dessert ingredients (23); a molding unit (15) configured to sequentially immerse and pull a cooled protruding mold (151) into and out of the sets of frozen dessert ingredients (23) being transported so as to harden at least part of each of the sets of frozen dessert ingredients (23) around the mold (151); and a refrigerant feeding unit (17) configured to feed a refrigerant to the mold (151). The mold (151) of the molding unit (15) is

~~configured to be cooled to a predetermined temperature during~~
~~a period from completion of hardening of a first set of frozen~~
~~dessert ingredients to start of hardening of a second set of~~
~~frozen dessert ingredients being successively transported~~
5 ~~while conducting a predetermined number of hardening processes~~
~~within a predetermined amount of times~~such that the mold (151)
waits until liquid oxygen is attached to an outer surface of
the mold (151) after the mold (151) has been pulled out of one
of the sets of frozen dessert ingredients, and then is
10 immersed into another one of the sets of frozen desert
ingredients.

FIG. 2