

ABSTRACT OF THE INVENTION

The invention is related to an ultrafast freezing equipment for food contained in a packing with multiple
5 cavities, for public sale, by applying a liquid nitrogen trickle, in an amount enough to produce an ultrafast freezing of food. Liquid nitrogen is dispensed from a container at atmospheric pressure, vacuum isolated, through a plurality of nozzles, by gravity, into the
10 center of the upper surface for each cavity, producing short-time immersion in the individual cavity. Nitrogen gas produced is used to make a practically oxygen-free atmosphere, cold enough to maintain the freezing process after dispensing. The process diminish the amount of
15 liquid nitrogen required as compared to other freezing processes, as well as personnel, facilities and physical space needed for install and operate it, reducing the associated costs.