

CLAIMS

1. A frozen dessert ingredients molding apparatus comprising:

5 a transporting unit configured to transport a plurality of containers;

a filling unit configured to fill the containers with sets of frozen dessert ingredients;

10 a molding unit comprising a protruding mold, the molding unit configured to sequentially immerse and pull the protruding mold that has been cooled into and out of the sets of frozen dessert ingredients being transported so as to harden at least part of each of the sets of frozen dessert ingredients around the mold; and

15 a refrigerant feeding unit configured to feed a refrigerant to the molds,

wherein an outer surface of the mold to be in contact with the sets of frozen dessert ingredients has been subjected to a surface treatment by at least one of surface roughening
20 and water-repellent finishing;

wherein the mold is configured such that the mold waits until liquid oxygen is attached to an outer surface of the mold after the mold has been pulled out of one of the sets of frozen dessert ingredients, and then is immersed into another
25 one of the sets of frozen desert ingredients; and

wherein the frozen dessert ingredients molding apparatus is configured for successively hardening parts of the sets of frozen dessert ingredients so as to each have a hollow recess shape.

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2. The frozen dessert ingredients molding apparatus according to claim 1, wherein

the mold is immersed into the another one of the sets of frozen desert ingredients in a state in which liquid oxygen is
10 attached to the outer surface of the mold.

3. The frozen dessert ingredients molding apparatus according to claim 1 or 2, wherein

the refrigerant feeding unit feeds the refrigerant into a
15 hollow portion of the mold.

4. A frozen dessert ingredients molding method for successively hardening parts of sets of frozen dessert ingredients so as to each have a hollow recess shape, the
20 frozen dessert ingredients molding method comprising the steps of:

transporting a plurality of containers;

filling the containers with the sets of frozen dessert ingredients;

25 sequentially immersing and pulling a cooled protruding

mold into and out of the sets of frozen dessert ingredients being transported so as to harden at least part of each of the sets of frozen dessert ingredients around the mold; and

feeding a refrigerant to the mold, wherein

5 the mold waits until liquid oxygen is attached to an outer surface of the mold after the mold has been pulled out of one of the sets of frozen dessert ingredients, and then is immersed into another one of the sets of frozen desert ingredients.

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5. The frozen dessert ingredients molding method according to claim 4, wherein

the mold is immersed into the another one of the sets of frozen desert ingredients in a state in which liquid oxygen is
15 attached to the outer surface of the mold.

6. The frozen dessert ingredients molding method according to claim 4 or 5, wherein

the refrigerant is fed into a hollow portion of the mold.

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