



PRODUCT DOCUMENT PACK

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PRODUCT

Woodson W.CHD1000 Countertop Filtration System – 1000mm, NCC-2022 Certified

Model / SKU: W.CHD1000

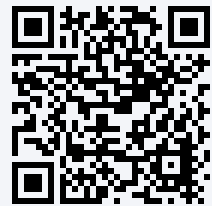
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w.chd1000 e2 datasheet

SKU: W.CHD1000

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Manufacturer documentation - (c) Woodson

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<https://www.kwcommercial.com.au/product/woodson-w-chd1000-ductless-hood>

Product Information

- Improves cooking environments where ducted local exhaust systems are not required by the National Construction Code (NCC)
- Reduces greasy deposits forming on benches, floors, walls and ceilings from cooking activities
- Improves the air quality for kitchen staff by capturing the cooking emissions and filtering the air for recirculation within the workspace
- Air is drawn up through multistage filters and then returned to the kitchen through the front facing louvres above
- LED lighting and multi-speed fan

Application

- From revision E onwards, all Woodson countertop filtration systems (W.CHD750 and W.CHD1000) are certified to meet the performance requirements¹ of NCC-2022 through deemed to satisfy and performance solution provisions
- Tested and certified for Australia & New Zealand
- Certified as a recirculating performance solution without connection to ductwork and with a reduced cooking surface to filter separation
- Certified for use with electrical cooking equipment including fryers
- Certified for a total equipment power rating of up to 10kW
- The unit **MUST NOT** be used with gas or solid-fuel fired equipment
- The multi-stage filtration reduces contaminants effectively to comply with the indoor air quality limits as per NCC-2022: F6V1 in an environment with adequate background ventilation
- Smoke emissions are reduced by the multi-stage filters²
- Adequate mechanical or natural ventilation must be provided to remove the heat and humidity from the room as per NCC-2022: F6P4 & F6D6
- Check with local authorities for any regulations in addition to the ventilation requirements of the NCC*



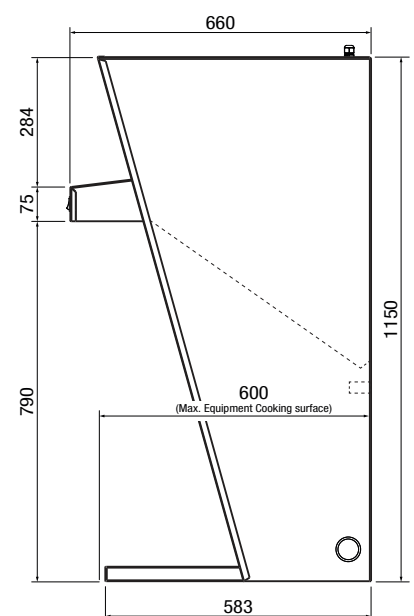
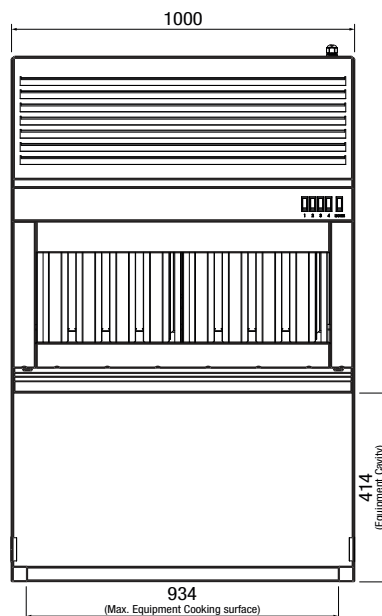
Specifications:

Model	W.CHD1000
W x D x H (mm)	1000 x 660 x 1150
Max. Equipment Cooking Surface W x D (mm)	934 x 600 (600 from the back edge of the unit)
Max. Equipment Height (mm)	414
Airflow (l/s)	220 - 300
Sound Pressure (dB(A))*	66
Total Connected Load	1.0kW
Electrical Connection	240VAC / 50Hz (10A plug & lead)

*A-weighted sound pressure level at 0.5m distance from the air discharge grille at 125 l/s (W.CHD750) and at 220 l/s (W.CHD1000).

¹The NCC-2022 requires an environment with sufficient outdoor air supply provision (F6P3), mechanical ventilation to control odours and contaminants (F6P4) and adequate disposal of contaminated air (F6P5)

² Reduction of visible smoke > 80% (E2) via the multi-stage filtration



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Revision: E - 19/11/2024 - 01

Due to continuous product research and development, the information contained herein is subject to change without notice.

